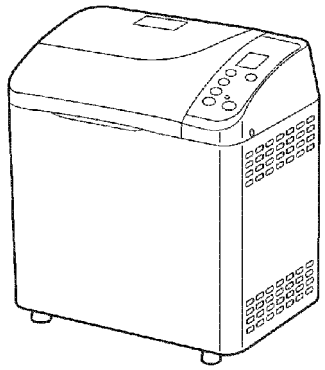
ORDER No. KAD0207508C2

Service Manual

Automatic Bread Maker



SD-253

ENG
GER
BEL
RSA
AUST
NZL

Specifications

	ENG	GER	BEL	RSA	NZL	AUST
Power supply	230-240 VAC (50HZ)	230 VAC (50HZ)				240 VAC (50HZ)
Power consumed	505-550 W	Maximum 550 W				
Timer	Digital timer (up to 13 hours)					
Protective device	Self-resetting motor protector (Open: 230°F)					
Dimensions (H x W x D)	Approx. 36.9 cm x 34.0 cm x 23.2 cm					
Weight	Approx. 7.5 kg					
Accessories (Included)	Measuring cup (1cup/240ml), Measuring spoon					Measuring cup

⚠ WARNING

This service information is designed for experienced repair technicians only and is not designed for use by the general public.
It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product.
Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

CONTENTS

	Page
1 Operating Instructions	2
2 TROUBLESHOOTING CHART	8
3 DISASSEMBLY PROCEDURE	11
4 WIRING CONNECTION DIAGRAM	22
5 REPLACEMENT PARTS (ENG)	23
6 REPLACEMENT PARTS (GER)	25
7 REPLACEMENT PARTS (BEL)	27
8 REPLACEMENT PARTS (RSA)	29
9 REPLACEMENT PARTS (AUST)	31
10 REPLACEMENT PARTS (NZL)	33
11 PACKAGING (ENG)	35
12 PACKAGING (AUST, NZL)	36
13 PACKAGING (GER, BEL, RSA)	37

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1 Operating Instructions

Safety Instructions

Placement

IMPORTANT: THIS UNIT HAS TO BE EARTHED FOR PERSONAL SAFETY!
If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with wall socket of 230-240V 50Hz, that is properly grounded.

1. Do not use the appliance outdoors. This appliance was manufactured for Domestic Use only.
2. Place the appliance on a firm, dry, flat worktop and avoid putting it on textiles (e. g. tablecloths, carpets, etc.) or unstable bases.
3. In order to guarantee satisfactory baking, the appliance should not be used in the immediate vicinity of heat sources or in rooms where humidity is high.
4. During the baking process, the casing heats up. A distance of at least 5 cm (2 inches) from walls and other objects should therefore be maintained.

Precautions for Use

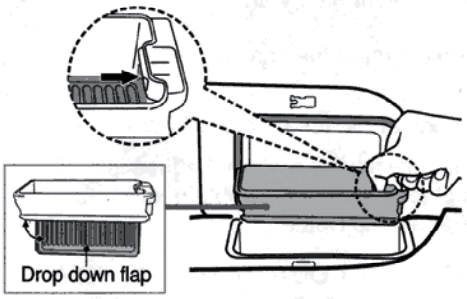
1. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
2. Never try to repair the appliance by yourself. If it requires checking, adjusting or repairing, take the appliance to your Panasonic dealer and have it serviced by an authorised, trained technician.
3. Do not immerse the appliance, the supply cord or the plug in water or other liquids.
4. Do not let the supply cord hang over the edge of table or counter or touch hot surfaces.
5. Never remove the bread pan or unplug the appliance when it is in use. If a power interruption is greater than 10 minutes, the program sequence stops and will not continue. This appliance has a 10-minute memory to protect the program, so, if a power failure is of 10 minutes or less, the program will automatically resume when the power returns. (See Abnormal Condition on page 49.)
6. When in use, do not block the air vents of the appliance. Do not place any covers or cloths on the appliance because it may cause the deformation of the appliance.
7. It is possible to lift the lid briefly to check the progress of the loaf, but it is not advisable to keep opening the lid as this can affect the rise and baking results.
8. When removing the hot bread pan with the baked bread, use an ovencloth or oven gloves, as the body and the bread pan are very hot.
9. Make sure that the interior of the appliance and the bread pan are always clean, in order to guarantee a satisfactory program sequence.
10. Keep the appliance out of the reach of children. Only allow children to use the appliance under close supervision of adults and only after adequate instructions have been given so that the child is able to use the appliance safely and understands the hazards of improper use.
11. This appliance is to be used only for the making of bread, dough and teabreads as explained in the following instructions.

Basic Principles

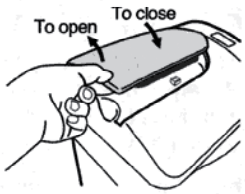
Example: England spefications

Parts Identification

Raisin nut dispenser



Dispenser lid



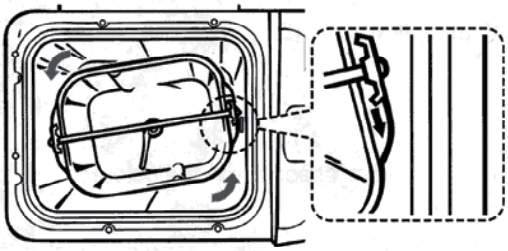
To open
Lift the lid by using the indentation on the left hand side.

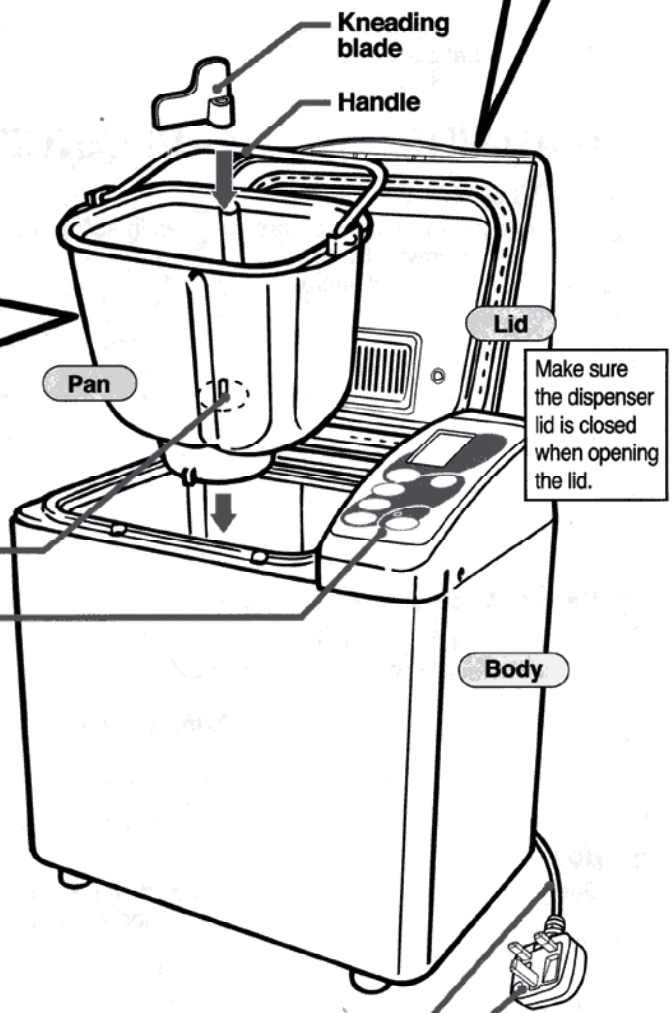
To close
Press the lid lightly until you hear the magnets click.

To remove / attach
Raise the dispenser lid to an angle of approximately 75 degrees. Pull it towards you to remove, or push carefully into the joint to attach.

Bread pan
Slide in the pan to the correct position in the unit.
Twist slightly anti-clockwise to remove.

To remove



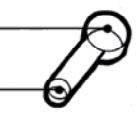


*The shape of plug may vary from the illustration.

Accessories

Measuring spoon
Use to measure sugar, salt, etc.

Tablespoon (approx. 15 ml)
(1/2 tablespoon marked)
Teaspoon (approx. 5 ml)
(1/4, 1/2 & 3/4 teaspoon marked)



Measuring cup
Use to measure liquids.
(1 cup/8 fl. oz./240 ml)

Basic Features

Choices available for Each Pad

select

basic ..... For producing loaves of bread using white, brown or soft grain strong flour as the major ingredient.

whole wheat ... For loaves using wholemeal strong flour, or breads with cereals/grains such as rye, etc.

french ..... For loaves with crispier crust and open texture as sugar is not included in the ingredients.

italian ..... For loaves with lighter taste. Ideal to serve with pasta or Italian dishes.

sandwich ..... For medium size loaves with a soft crust and close texture. Suitable for making sandwiches.

pizza ..... For dough used for pizza, pitta, or foccacia.

bake only ..... A program for baking only. Suitable for teabreads.

gluten free ..... For loaves using specially blended gluten free bread mixes.

Option

BAKE ..... The unit automatically mixes ingredients, kneads the dough, rises it and bakes it.

BAKE RAPID .... Performs almost the same process as BAKE option, but shorter time is required.

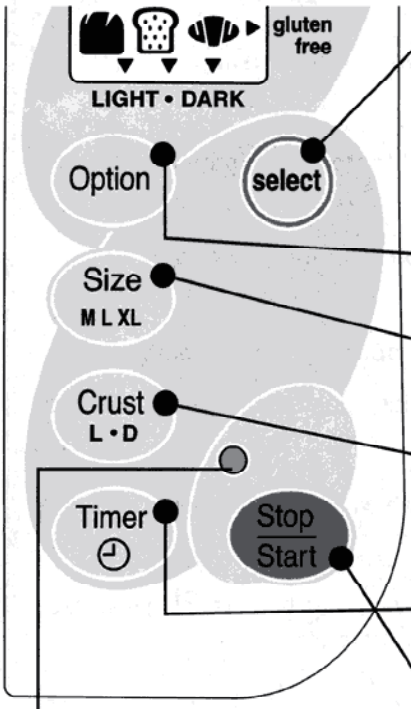
BAKE RAISIN ... Performs the same process as BAKE option, but adds dried fruits and nuts automatically during the kneading process.

DOUGH ..... The unit automatically prepares dough for dinner rolls, doughnuts, croissants, etc.

DOUGH RAISIN ... Performs the same process as DOUGH option, but adds dried fruits and nuts automatically during the kneading process.

Control panel – Features and Operating Procedure

Make sure you understand the function of each pad before using the *Bread Bakery*®.



select : Press to choose the type of bread / dough. Each time the pad is pressed, ▶ in the display window will move to the next choice on the control panel.

Option : Press to choose the bake option. Each time the pad is pressed, the next choice flashes in the display window.

Size : Press to choose the size of loaf.

Crust : Press to choose the colour of crust.

Timer : Press to set the time delay or to set the baking time for "bake only". (See page 12 for further explanation.)

Operation Light : The red light will be lit when in operation. It will flash when the bread baking or the dough making is completed. It will also flash in a different frequency when operated in abnormal conditions.

Stop/Start : Press to start operation or begin the timer. The operation light will come on. Press this pad also to stop operation or cancel the timer setting. To stop operation, the pad must be pressed and held for more than 1 second. The display will go blank and the operation light will go off. The program can be reset.

select		
Option	BAKE	BAKE RAISIN
Size	○	○
Crust	○	○*
Timer	○	○
Process REST	30 min - 1 hour	
Process KNEAD	15 - 30 min	
Process RISE	1 hr 50 min - 2 hr 20 min	
Process BAKE	50 min	
Total	4 hours	
Keep-Warm	○	○

The choice of size is **M** (medium), **L** (large) or **XL** (extra large).
If not selected, the appliance will automatically select XL size.
See table below for the availability of this pad.

The choice of crust is **LIGHT**, **MEDIUM** (indicated by the centre dot) or **DARK.**
If not selected, the appliance will automatically select medium crust.
See table below for the availability of this pad.

A 13-hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread. The result may differ when the timer is used.
See table below for the availability of this pad.

NOTE :

- **The initial setting is basic-BAKE, XL size, MEDIUM crust. Pressing only the Start pad will start this program.**
- Time required for each process will vary according to factors such as voltage fluctuation and room temperature.
- For all BAKE options, (except "bake only" and "gluten free") there will be a Keep-Warm period of up to 60 minutes after baking is complete. (see table below.) It will stop when the Stop pad is pressed.
- For some settings, there will be short pause during the kneading process. This is not a malfunction.

Function Availability and Time Required for Each Program

* Russian version has different specifications.

basic			whole wheat					french		italian	sand-wich	pizza	bake only	gluten free
BAKE RAPID	DOUGH	DOUGH RAISIN	BAKE	BAKE RAISIN	BAKE RAPID	DOUGH	DOUGH RAISIN	BAKE	DOUGH	BAKE	BAKE	DOUGH	BAKE	BAKE
○	–	–	○	○	○	–	–	–	–	–	–	–	–	–
○	–	–	–	–	–	–	–	–	–	–	–	–	–	○
–	–	–	○	○	–	–	–	○	–	○	○	–	–	–
—	30 - 50 min		1 hour - 1 hr 30min		15 min	55 min - 1 hr 15 min		40 min - 1 hr 55 min	40 min - 1 hr 35 min	30 min - 1 hour	1 hour - 1 hr 30 min	**KNEAD** 10 - 15 min	—	—
15 - 20 min	15 - 30 min		15 - 25 min		15 - 25 min	15 - 25 min		10 - 20 min	10 - 20 min	10 - 15 min	15 - 25 min	**RISE** 10 - 15 min	—	15 min
approx. 1 hour	1 hour - 1 hr 20 min		2 hr 20 min - 2 hr 50 min		approx. 1 hr 40 min	1 hr 40 min - 2 hours		2 hr 55 min - 4 hr 10 min	1 hr 45 min - 2 hr 40 min	2 hr 25 min - 3 hours	2 hr 20 min - 2 hr 50 min	**KNEAD** approx. 10 min	—	1 hour
35 min	—		50 min		45 min	—		55 min	—	50min	50min	**RISE** approx. 10 min	30 min - 1 hr 30 min	45 min
1 hr 55 min	2 hr 20 min		5 hours		3 hours	3 hr 15 min		6 hours	3 hr 35 min	4 hr 30 min	5 hours	45 min	30 min - 1 hr 30 min	2 hours
○	–	–	○	○	○	–	–	○	–	○	○	–	–	○

*For basic-BAKE RAISIN, only LIGHT and MEDIUM choices of crust colours are available.

Troubleshooting

Before calling for help please look at the following problems that can arise when making bread. Most of the issues are connected with flour or ingredients so please check below.

QUESTION	POSSIBLE CAUSE	SOLUTION
Why has my bread not risen properly? Why is the top of my loaf uneven and craggy?	· The gluten quality in the flour may be poor. Flour quality is affected by keeping methods, temperature and humidity. The quality of the wheat crop is also affected by growing conditions and this can vary from season to season.	· Try another brand or batch of flour.
	· Insufficient liquid. The dough may have been too stiff.	· Flours can vary slightly in the amount of water they absorb. Add an extra 10–20 ml of water.
	· Wrong type of yeast.	· Only use easy bake/ easy blend, fast action yeast that comes in sachets.
	· Not enough yeast or old yeast used.	· Ensure measuring spoon provided is used and check date on packet carefully. For best results, the sachet yeast should be used up within 48 hours.
	· Liquid touched yeast before kneading.	· Ensure ingredients are added as per the recipe and water is carefully poured in last.
	· Too much salt.	· Use measuring spoon provided and check recipe.
	· Not enough sugar.	· Use measuring spoon provided and check recipe.
Why is my loaf very airy in texture and full of air pockets?	· Too much yeast.	· Use measuring spoon provided and check recipe.
	· Too much liquid.	· Water absorption of flour can vary. Try reducing water by 10–20 ml.
My loaf seems to have collapsed after rising.	· Poor flour quality to hold the rise.	· Try another brand of flour.
	· Too much yeast.	· Use measuring spoon provided and check recipe.
	· Too much liquid.	· Reduce water by 10–20 ml.
The bread rises too much.	· Too much yeast.	· Use measuring spoon provided and check recipe.
	· Too much water.	· Use measuring cup provided and check recipe.
	· Too much flour.	· Weigh flour carefully on scales.
Why is my loaf pale and sticky?	· Not enough or old yeast used.	· Ensure measuring spoon provided is used and check date on packet carefully. For best results, ensure the sachet yeast is used up within 48 hours.
	· Power interruption or Stop/Start has been pressed after starting.	· If this has been longer than ten minutes, the machine will switch off. You will need to remove loaf from pan and start again.
There is excess flour around the bottom and sides of the loaf.	· Too much flour.	· Ensure that the flour is weighed on scales, do not use the cup to measure.
	· Not enough liquid.	· Use measuring cup provided, and check recipe.

* Russian version has different specifications

QUESTION	POSSIBLE CAUSE	SOLUTION
Why is my loaf lop sided?	· Not enough liquid. · Not enough flour.	· If the dough is too stiff, it will not rise evenly. Add an extra 10—20 ml of water. · Weigh flour carefully on scales. Do not use less than 400 g (14 oz) for a loaf.
Why has my loaf not mixed?	· Blade not in bread pan. · Power interruption or Stop/Start has been pressed after starting.	· Ensure the blade is placed in the pan before ingredients are added. · If this has been longer than ten minutes, the machine will switch off. You may be able to start the loaf again, however the baking result may be poor if this occurs after kneading has begun.
My loaf has not baked.	· Dough option was selected. · Power interruption or Stop/Start has been pressed after starting. · Motor Protection Device. (See page 49.)	· No baking will occur if dough option is selected. · If this has been longer than ten minutes, the machine will switch off. If the dough has risen and proved, you can remove it and try baking in your own oven.
The sides of my loaf have collapsed and the bottom is damp.	· The loaf has been left in the bread pan too long after baking. · Power Interruption or Stop/Start has been pressed after starting.	· Remove the loaf promptly when it has finished baking. · If this has been longer than ten minutes, the machine will switch off. The loaf may be saved by completing the baking in your oven.
I can smell burning when the bread is baking. I can see smoke coming from the steam vent.	· Ingredients have been spilt on the element.	· Occasionally a little flour or other ingredient may be flicked out of the bread pan during mixing. Just wipe the element gently after baking when the bread maker has cooled down.
My blade stays in the loaf when I remove it from the bread pan.	· Dough is quite stiff. · Crust has built up underneath the blade.	· Water absorption of flours can vary. Increase the water by 10—20 ml. Allow the bread to cool completely before removing the blade carefully. · Wash the blade and where it sits on the spindle after making each loaf.
The crust dimples and goes soft on cooling. How can I keep my crust crispy?	· As the loaf is baked in a small oven, some steam that remains in the loaf after cooking passes into the crust and can soften it slightly.	· To reduce the amount of steam, reduce the water in the loaf by 10—20 ml, or reduce the sugar by half. The loaf can also be placed in your oven at 200˚C / Gas 6 for another 5—10 minutes to crisp further, if required. The "french" program or "DARK" crust colour option could also be used in some cases to produce a crispy crust.
Bread slices unevenly and is sticky.	· Sliced while too hot.	· Allow bread to cool on a rack to release the steam before slicing.

2 TROUBLESHOOTING CHART

Note :

The causes of unsuccessful baking vary and can be divided roughly into user-side problems and bread maker problems. Most problems are caused by the user. Therefore, it is very important to obtain detailed information from customers regarding their conditions of using the bread maker and to specify whether the problem lies with the user or the bread maker.

Before establishing the "Main Body Test Mode", plug in the power cord to check the following.

* When "H01" appears on the LCD, it indicates thermistor breakage failure. (Replace the thermistor.)

1. The LCD shows "0:00".
2. When the "select", "Option", "Size", "Crust", "Timer", or "Stop/Start" pad is pressed, a buzzer sounds to ask if the command may be accepted.
3. When "0:00" does not appear on the LCD or the buzzer does not sound when operation keys are pressed, check the following.

Check point	Diagnosis	Remedy
Electric connection	Check that the terminal and connectors are connected properly.	Connect them properly.
Power cord	Check the continuity of the power cord.	Replace the power cord.
Thermal fuse	Check the continuity of the thermal fuse.	Replace the thermal fuse.

* Only units of ENG specification have a thermal fuse in the power cord and need to be checked.

2.1. Main Body Test Mode

2.1.1. Setting the Main Body Initial Test Modes

Operating procedure

1. Insert the power cord plug into an electrical outlet.
2. Press the "select", "Option" and "Size" pads all at the same time.
3. When all indications on the LCD are illuminated, the main body test waiting mode has been set successfully.
   * When some or all of the indications do not appear on the LCD, follow steps 1 and 2.

* Pressing the "Stop/Start" pad returns you to the normal initial mode. (To be pressed when the test is finished.)

When the initial test mode cannot be set, the main body is experiencing a problem.

Check point	Diagnosis	Remedy
Control board A, B	If no problem is found with the power cord and thermal fuse	Replace control board A and B.

2.1.2. Motor and Solenoid Operation Test

1. Make sure that the main body is in the main body test waiting mode. Press the "Crust" pad.
2. The LED is illuminated with "REST" and other characters shown on the display.
3. The solenoid runs for 1 second and stops for 1 second. Then, the motor runs for 0.2 seconds and stops for 1.8 seconds. This procedure is repeated twice before continuous running starts.
4. The motor and solenoid stop running 10 minutes later and enter the main body test waiting mode.
5. Pressing the "Stop/Start" pad always returns you to the main body test waiting mode.

If the motor and solenoid operation test fails, check the following.

Check point	Diagnosis	Remedy
The solenoid does not operate.	Check the continuity. (Resistance: approx. 540Ω)	Replace the solenoid.
	Replacing the solenoid does not solve the problem.	Replace control board A and B.
The motor does not rotate.	Check the continuity.	Replace the motor.
The motor runs but the blades do not rotate.	Check that the belt is not disconnected.	Replace the belt.

2.1.3. Heater Operation Test

1. Make sure that the main body is in the main body test waiting mode. Press the "Option" pad.
2. The LED is illuminated with "TEMP" and "POWER ALERT" shown on the display.
3. Power the heater and turn it off when the sensor temperature reaches 165°C.
4. Pressing the "Stop/Start" pad always returns you to the main body test waiting mode.

If the heater operation test fails, check the following:

Check point	Diagnosis	Remedy
Connection of the heater terminals	Check the connection of the heater terminals.	Make a proper connection.
<Reference value>	(If no problem is found with the connection)	Replace the heater.
Resistance of the heater (in normal status)	230V: 96Ω	-
	240V: 104Ω	-

2.1.4. Thermistor Operation Test (Perform this test after replacing the defective thermistor.)

1. Make sure that the main body is in the main body test waiting mode. Press the "select" pad.
2. The LED is illuminated with "BAKE" and "RAPID" shown on the display.
3. Turn on the heater for 3 seconds at 32 second intervals. Set the thermistor temperature at 35°C.
4. Pressing the "Stop/Start" pad returns you to the main body test waiting mode.

Evaluation:

If the thermistor section in the main body remains at approximately 35°C, the thermistor is functioning properly.

2.1.5. Buzzer Operation Test

1. Make sure that the main body is in the main body test waiting mode. Press the "Size" pad.
2. The LED is illuminated with "RAISIN" and "DOUGH" shown on the display.
3. Repeat the ON (0.3 seconds)-OFF (0.7 seconds) procedure 8 times.
4. Pressing the "Stop/Start" pad returns you to the main body test waiting mode.

Remedy:

If the buzzer does not sound during the buzzer operation test, replace control boards A and B.

When the main body operation test is finished, press the "Stop/Start" pad.

When the main body test modes 1.1.1 ~ 1.1.5 are checked and completed successfully, the main body is not experiencing a problem. Please check the following, as the cause may lie with the user.

Causes and Remedies of user-side problems

Symptom	Cause	Remedy
The baked color is too dark.	The amount of sugar is excessive.	Reduce the amount of sugar.
	The proper baked color is not selected.	Select the proper baking color.
The baked color is too light.	The amount of sugar is insufficient.	Add the correct amount of sugar.
	The proper baked color is not selected.	Select the proper baking color.
	The inner lid is dirty and darkened.	Clean the inner lid.
	The height of the bread was not sufficient.	Use the correct amount of ingredients.
	Bread rising is insufficient due to a high temperature. (no less than 30°C)	Use water at a temperature of 5°C or lower.
The bread does not rise enough.	The amount of sugar is insufficient.	Add the correct amount of sugar.
	The flour was too old.	Use new flour.
	The flour does not have enough protein.	Use flour that contains a lot of protein.
	The amounf ot water is insufficient.	Measure the correct amount of water with a measuring cup.
	The amount of yeast is insufficient.	Measure the correct amount of yeast with a measuring spoon.
	The yeast is getting less active.	Put the yeast in a sealed package and keep it in the refrigerator.
	The yeast is inactive.	Do not keep the yeast at a high room temperature.
	The yeast is placed in contact with the water.	Make sure to cover the yeast with the flour.
	The room temperature is too high. (30°C or higher)	Use water at a temperature of 5°C or lower.
	Timer-cooking is performed under a high ambient temperature.	Chose a location with a lower temperature to perform cooking.
	The amount of flour and water is inappropriate.	Measure the correct amount with a measuring cup and scale.
	The amount of ingredients is incorrect.	Use the exact amount written in the operation manual.
	Baked with the "quick course".	Choose the appropriate course to bake.
	The inappropriate size is set.	Make the correct setting.

Symptom	Cause	Remedy
The bread rises too much.	The amount of sugar is excessive.	Reduce the amount of sugar.
	The amount of yeast is excessive.	Reduce the yeast to a proper level.
	A business-use flour with too much protein has been used.	Reduce the amount of yeast.
	The amount of flour and water is excessive.	Measure the correct amount with a measuring cup.
	The bread maker is used at elevations of 1.000m or above.	Reduce the amount of yeast.
The bread does not rise high and remains white.	The kneading blades are not attached.	Attach the kneading blades.
	The user forgot to add the yeast.	Be sure to place the yeast under the flour.
	The amount of water is excessive.	Measure the correct amount with a measuring cup.
	The amount of flour is insufficient.	Measure the correct amount with a measuring cup.
	Put the water in first	Add the yeast, flour and water in that order.
Some flour is left inside the bread.	The amount of flour is excessive. The amount of water is excessive.	Measure the correct amount with a measuring cup.

Note:

Making bread is a very delicate task. Even if you follow the same procedure to bake, the rising and shape of the bread varies depending on the room temperature, ingredients, preservatives, and the use of the timer. Temperature differences between the morning, noon, and night or using an air conditioner greatly affects the bread.

Also, the kind of ingredients, their freshness, the amount of protein in the flour and the preservatives affect the height and rising of the bread.

- Use the bread maker at a room temperature of no more than 30°C.
- When the room temperature is 25°C or higher, use cool water and decrease the amount of water by 10ml. (It is better to cool the flour in the refrigerator.)
- Place the yeast under the flour to prevent contact with the water.
- Measure the correct amount with a measuring cup and a scale. Add the yeast, flour, water, and other ingredients in this order.
- Use new ingredients (yeast, flour, sugar, etc.) and put the remaining yeast into a sealed package to be stored in a refrigerator.

* Be sure to set dry ingredients in the dispenser. (Sticky materials make the dispenser assembly dirty and can cause a malfunction of the open/close operation.)

3 DISASSEMBLY PROCEDURE

3.1. Top lid

1. Remove the dispenser cover assembly and the dispenser assembly from the top lid.
2. Remove the hinge screw from the back of the body.
3. Lift the top lid and slide it to the left to remove it.

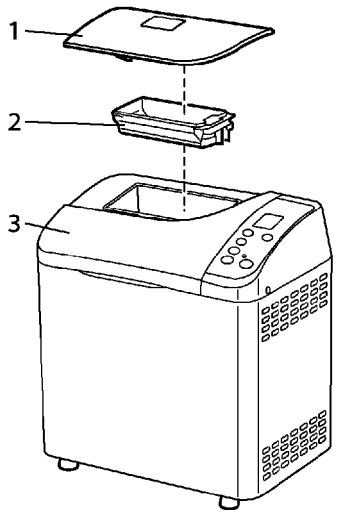


Fig.1

No.	Parts Name
1	Dispenser cover Ass'y
2	Dispenser Ass'y
3	Top lid

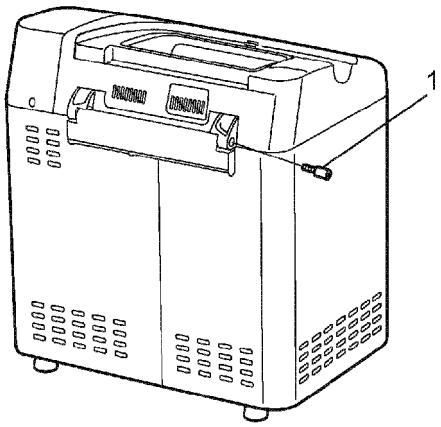


Fig.2

No.	Parts Name
1	Hinge screw

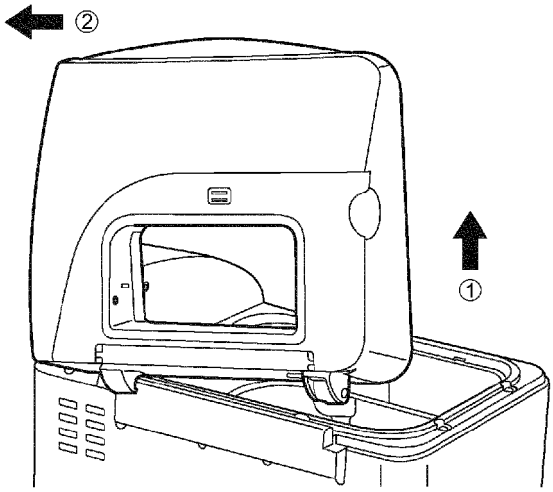


Fig.3

3.2. Control panel assembly

1. Remove the two screws labeled F.
2. Remove the control panel assembly by pressing the side of it.

No.	Parts Name
1	Screw F
2	Control panel Ass'y

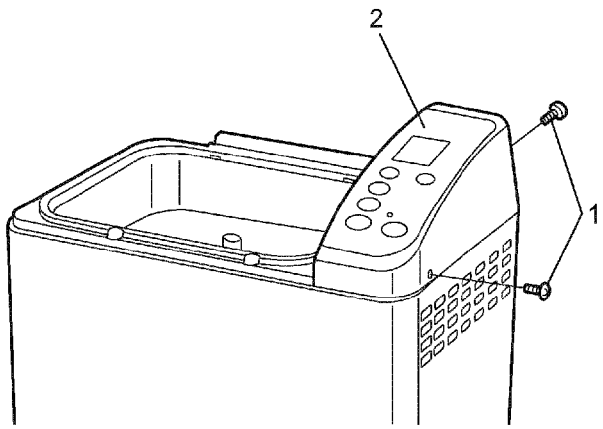


Fig.4

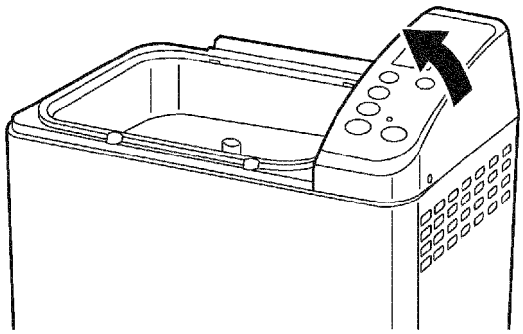


Fig.5

3.3. P.C. board A assembly

1. Remove the connectors from the solenoid and the lead wire A unit.
2. Hang the lead wire A unit on the heater case hangar rib.
3. Remove a screw from the P.C.B. cover and take the P.C.board A assembly out of the control panel.
4. Remove ribs at two locations of the P.C.B. cover and take the P.C. board A assembly out.

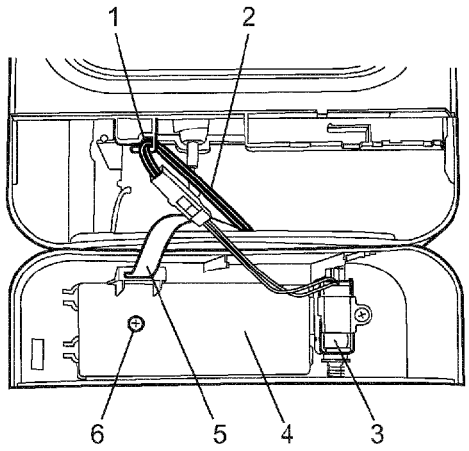


Fig.6

No.	Parts Name
1	Hanger rib
2	Lead wire A Unit
3	Solenoid Ass'y
4	P.C.B. cover
5	Flat cable
6	Screw

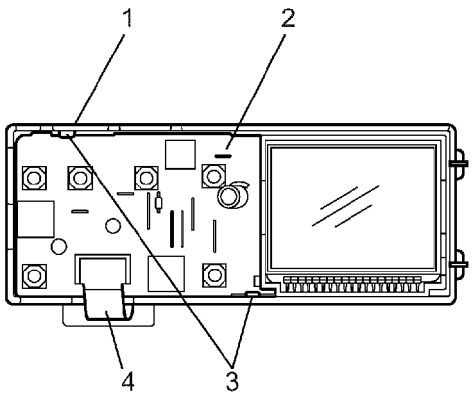


Fig.7

No.	Parts Name
1	P.C.B. cover
2	P.C.Board A
3	Tabs
4	Flat cable

3.4. Solenoid

1. Remove a screw from the solenoid.
2. Remove the solenoid holder plate and spring A.

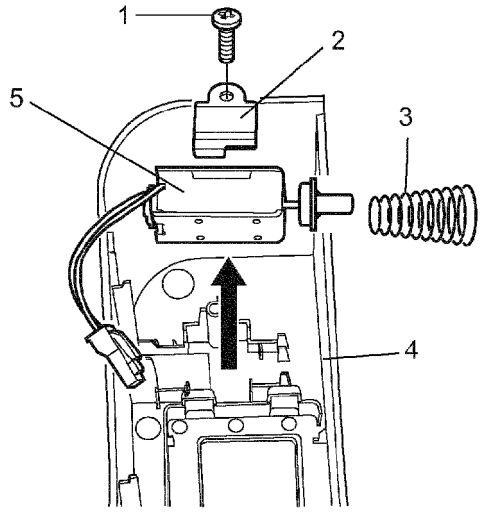


Fig.8

No.	Parts Name
1	Screw
2	Solenoid holder plate
3	Spring A
4	Control panel Ass'y
5	Solenoid Ass'y

3.5. Bottom plate

Before turning the body upside down, remove the kneading blade, bread pan assembly, measuring spoon, and measuring cup.

1. Turn the body upside down and remove the four screws from the rubber foot.
2. Remove the two screws labeled A and two screws labeled H from the bottom plate.

Caution:

Screw A: Bottom plate, Body

Screw H: Bottom plate, Angle unit

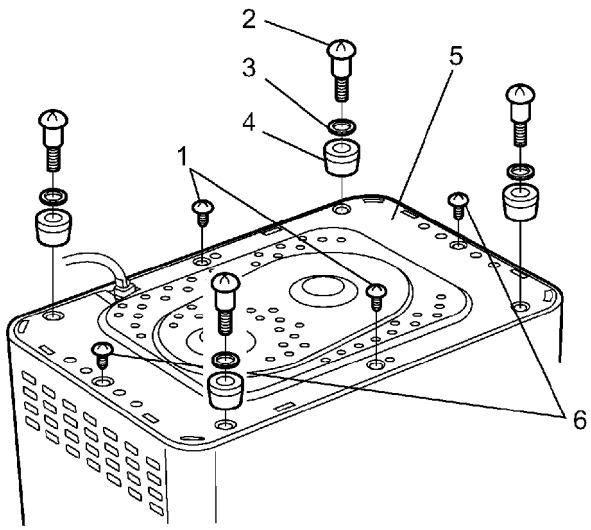


Fig.9

No.	Parts Name
1	Screw H
2	Screw
3	Washer
4	Rubber foot
5	Bottom plate
6	Screw A

3.6. Power cord

1. As shown in the figure, turn the body upside down with the power cord stored inside the angel unit to prevent damage to the cord.

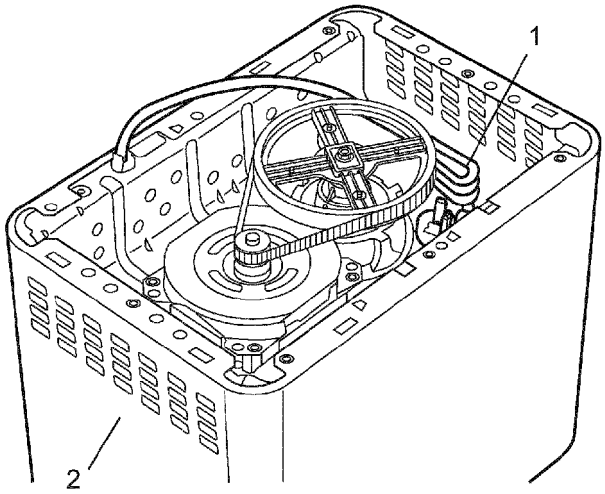


Fig.10

No.	Parts Name
1	Power cord
2	Body Ass'y

3.7. Body

1. Remove the six screws labeled F.
2. Turn the body upside down and pull the body out of the heater case assembly.

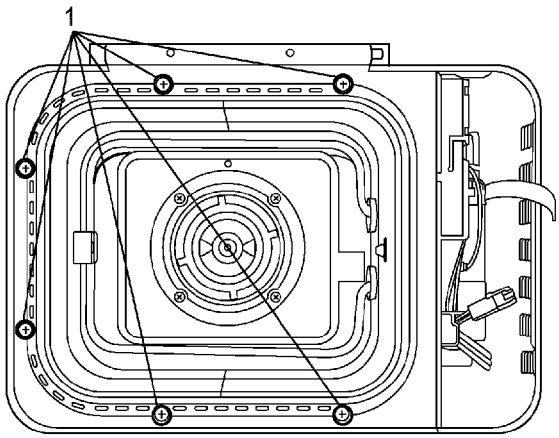


Fig.11

No.	Parts Name
1	Screw F

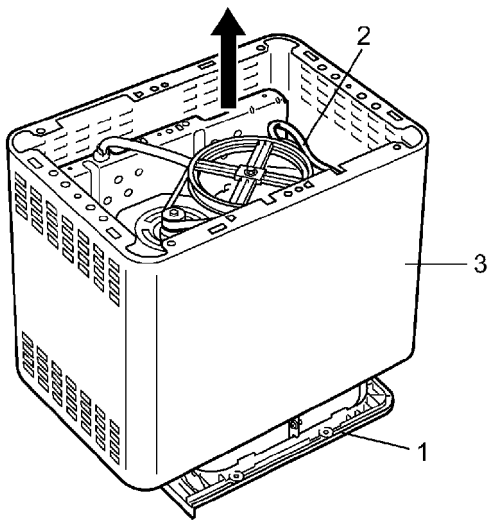


Fig.12

No.	Parts Name
1	Heater case Ass'y
2	Power cord
3	Body Ass'y

3.8. Power cord

1. Disconnect the power cord connectors.
2. Push the cord bushing A and push out the power cord B.

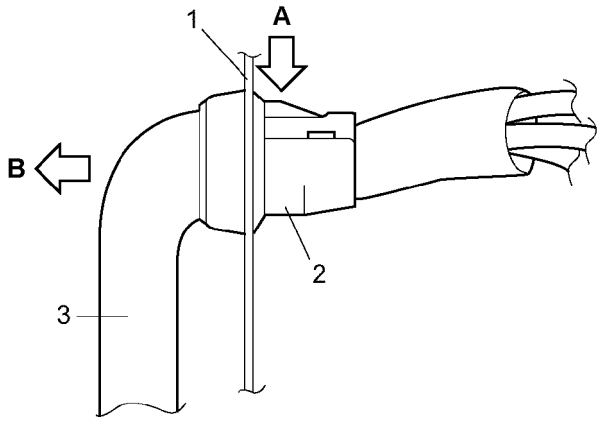


Fig.13

No.	Parts Name
1	Angle
2	Cord bushing
3	Power cord

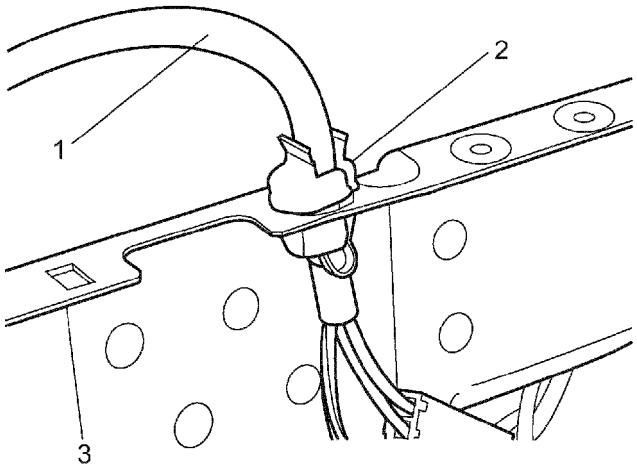


Fig.14

No.	Parts Name
1	Power cord
2	Cord bushing
3	Angle

3.9. P.C. Board B

1. Remove the connectors and Faston terminals from P.C. Board B.
2. Remove the screw from the P.C.B. holder.

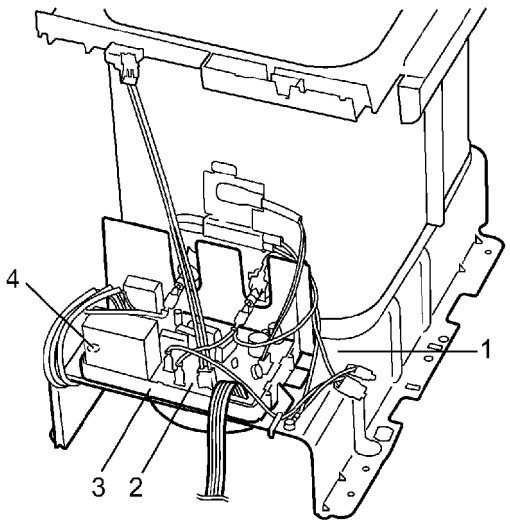


Fig.15

No.	Parts Name
1	Angle Unit
2	P.C. Board B
3	P.C.B. holder
4	Screw

3.10. Ground wire A assembly

1. Remove the screw and the spring washer that secures the ground wire A assembly.
2. Raise the two claws of the ground plate up with the flat-blade screwdriver.
3. Remove the ground plate from the heater terminal.

Caution:

Before attaching the ground plate to the heater, restore the connector to its original shape so that it will firmly attach to the heater.

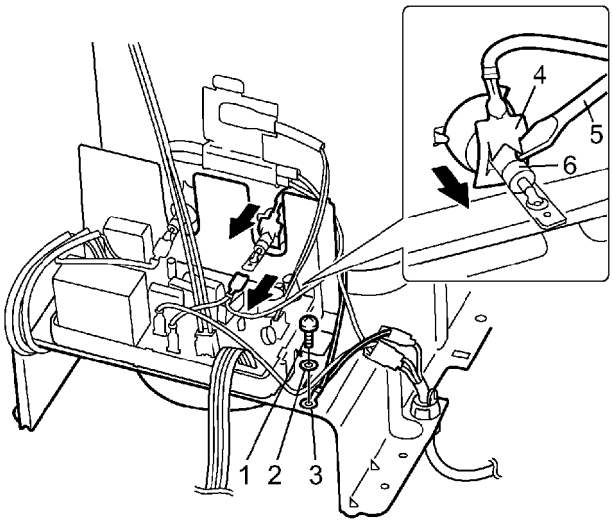


Fig.16

No.	Parts Name
1	Screw
2	Spring washer
3	Ground wire A Ass'y
4	Ground plate
5	Flat-blade screwdriver
6	Heater

3.11. Sensor assembly

1. Remove the screw that secures the sensor fixing plate.
2. Remove the sensor assembly including the thermal fuse unit.
3. Remove the connector.

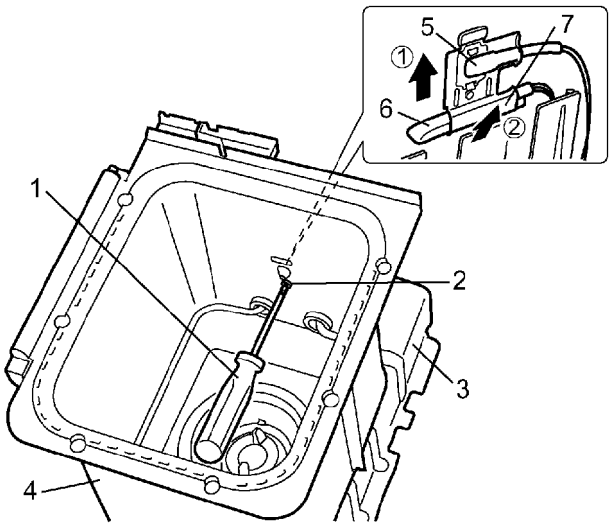


Fig.17

No.	Parts Name
1	(+) screw (short) driver
2	Screw
3	Angle Unit
4	Heater case Ass'y
5	Sensor fixing plate
6	Thermal fuse Unit
7	Sensor Ass'y

3.12. Heater

1. Remove the "Faston" terminal from the heater.
2. Raise the two claws of the ground plate up with the flat-blade screwdriver.
3. On the outside of the heater case, detach the three claws that secure heater bobbin B.
4. Remove the screw securing heater bobbin A inside the heater case Ass'y.
5. Pull the heater out of the heater case Ass'y.

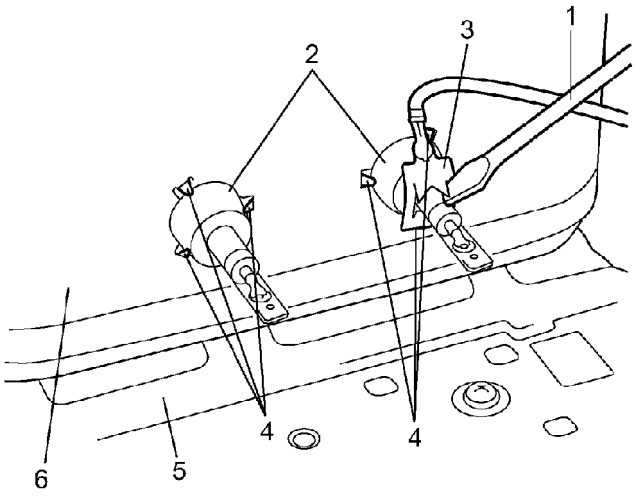


Fig.18

No.	Parts Name
1	Flat-blade screwdriver
2	Heater bobbin B
3	Ground plate
4	Claw
5	Angle Unit
6	Heater case Ass'y

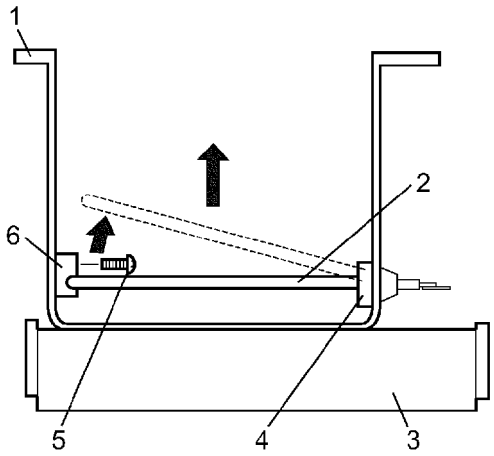


Fig.19

No.	Parts Name
1	Heater case Ass'y
2	Heater
3	Angle Unit
4	Heater bobbin B
5	Screw
6	Heater bobbin A

Caution:

Before attaching the ground plate to the heater, restore the connector to its original shape so that it will firmly attach to the heater.

3.13. Inner lid

1. Remove the three screws that secure the inner lid.
2. Insert a thin flat-blade driver into the space between the top lid and the inner lid (six locations) to move it up and take out the inner lid.

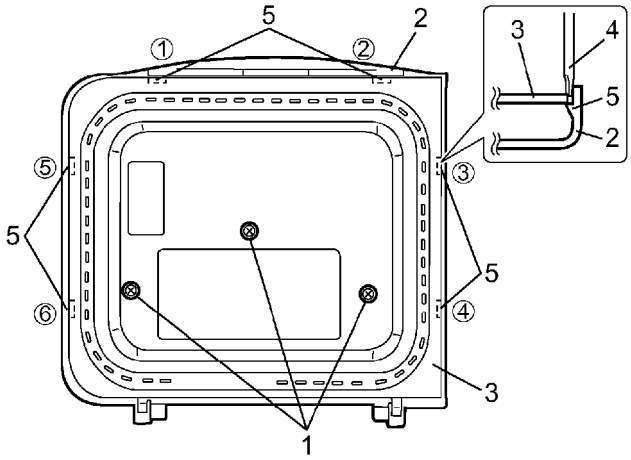


Fig.20

No.	Parts Name
1	Screw
2	Top lid
3	Inner lid
4	Screw driver
5	Tab

Caution:

Remove tabs (1), (2), (3), (4), (5), and (6) in this order.

3.14. Steam vent and Lid lever

1. Remove the screw and take out the lid lever, spring B, and washer A.
2. Remove the four screws and take out the steam vent and lid cover.
3. Take out magnet plate A and the magnet.

Caution:

Confirm that washer A has the correct side up before fastening the screws. If the wrong site of the washer is facing up, the lid lever won't move.

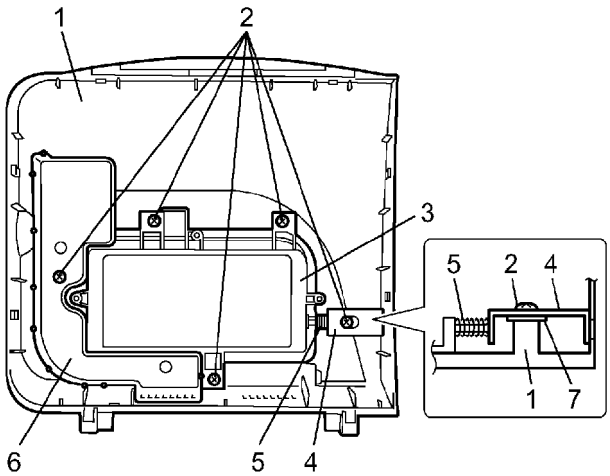


Fig.21

No.	Parts Name
1	Top lid Ass'y
2	Screw
3	Lid cover
4	Lid lever
5	Spring B
6	Steam vent
7	Washer A

3.15. Belt, Pulley B, and Connector lower unit

1. Remove the belt by rotating pulley B.
2. Remove the lock nut and then pulley B and the lock washer.
3. Remove the U-cripe and pull out the connector lower unit.

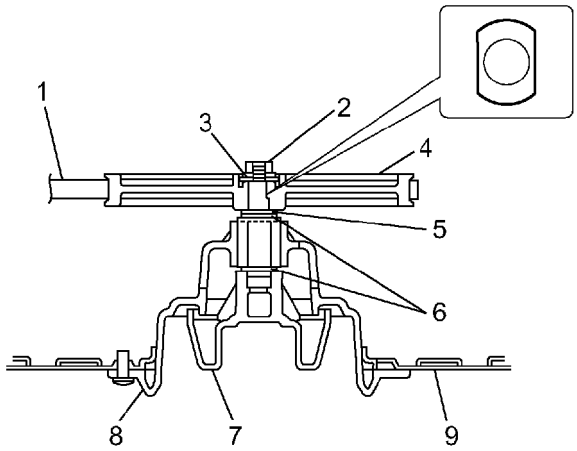


Fig.22

No.	Parts Name
1	Belt
2	Lock nut
3	Lock washer
4	Pulley B
5	U-cripe
6	Motor washer A
7	Connector lower Unit
8	Heater case base Unit
9	Angle

Caution:

Attach the shaft, pulley B and the lock washer by aligning the "D" cut of each part.

3.16. Heater case base and Heater case

1. Remove the four screws that secure the heater case base and remove it.
2. Remove the heater case.

Caution:

Attach the heater case base to the alignment mark of the heater case.

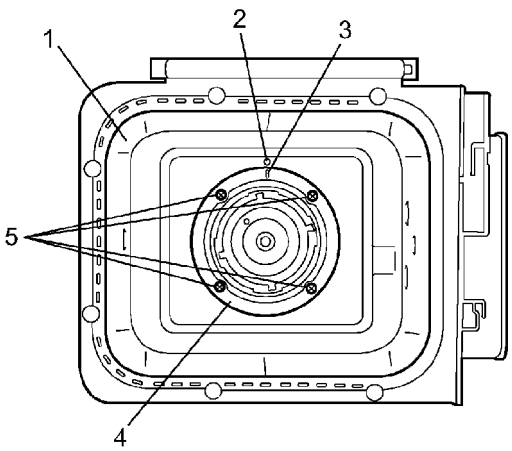


Fig.23

No.	Parts Name
1	Heater case
2	Set Mark
3	Set Mark
4	Heater case base Unit
5	Screw

3.17. Bread pan

1. Remove the three screws from the mounting shaft Ass'y to remove it.
2. Remove the packing.

Caution:

- Attach the bread pan to the mounting shaft Ass'y while aligning them with the mark.
- When replacing the mounting shaft Ass'y, replace the packing and the three screws with new ones.
- Secure the packing firmly.

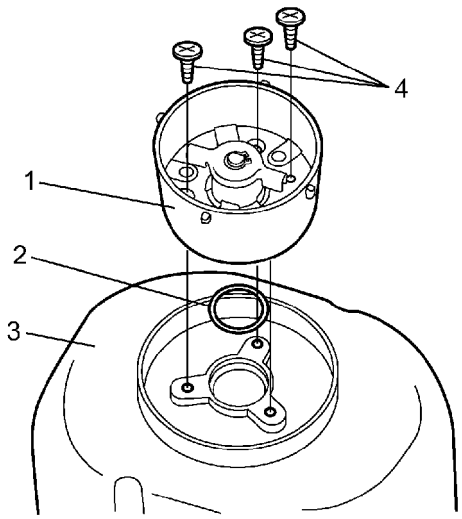


Fig.24

No.	Parts Name
1	Mounting shaft Ass'y
2	Packing
3	Bread pan
4	Screw

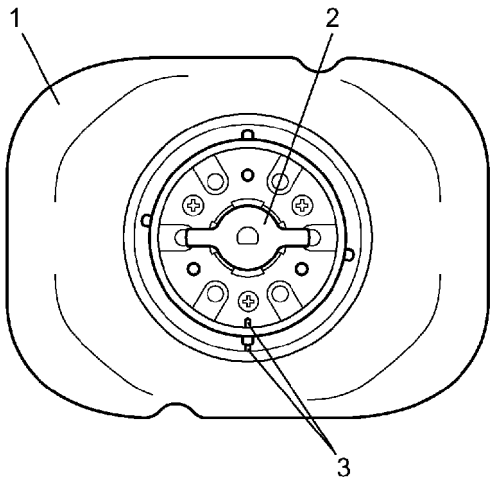


Fig.25

No.	Parts Name
1	Bread pan
2	Mounting shaft Ass'y
3	Set Mark

3.18. Post-assembly confirmation

Follow the procedure of the main body test mode as described in the troubleshooting chart to check the functions and display.

3.19. Location of production code

The production code is marked on the bottom plate (bottom side) of the main body.

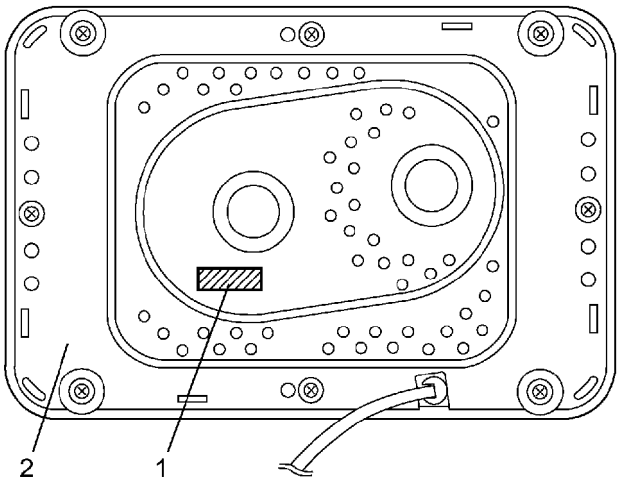
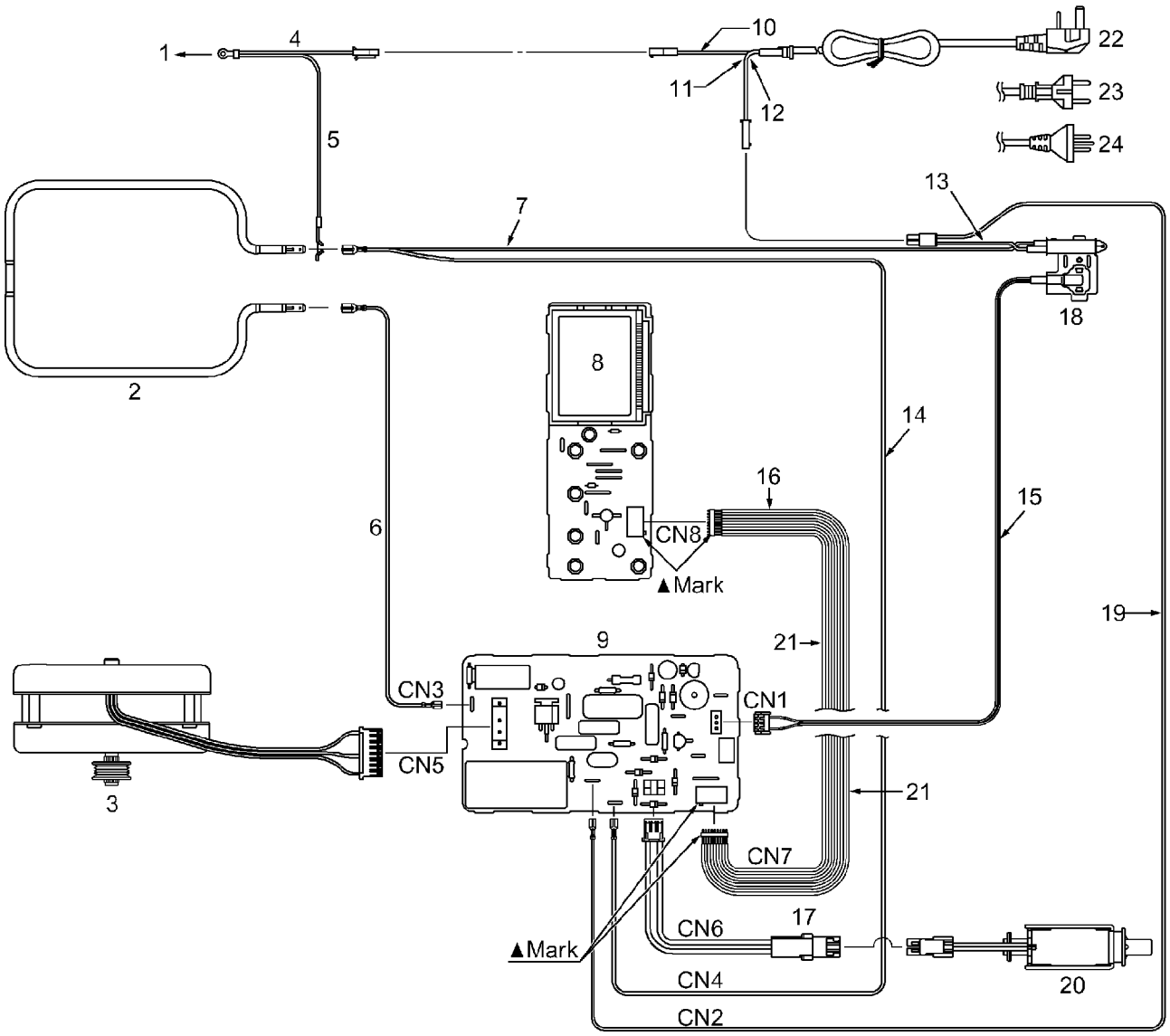


Fig.26

No.	Parts Name
1	Production code
2	Bottom plate

4 WIRING CONNECTION DIAGRAM

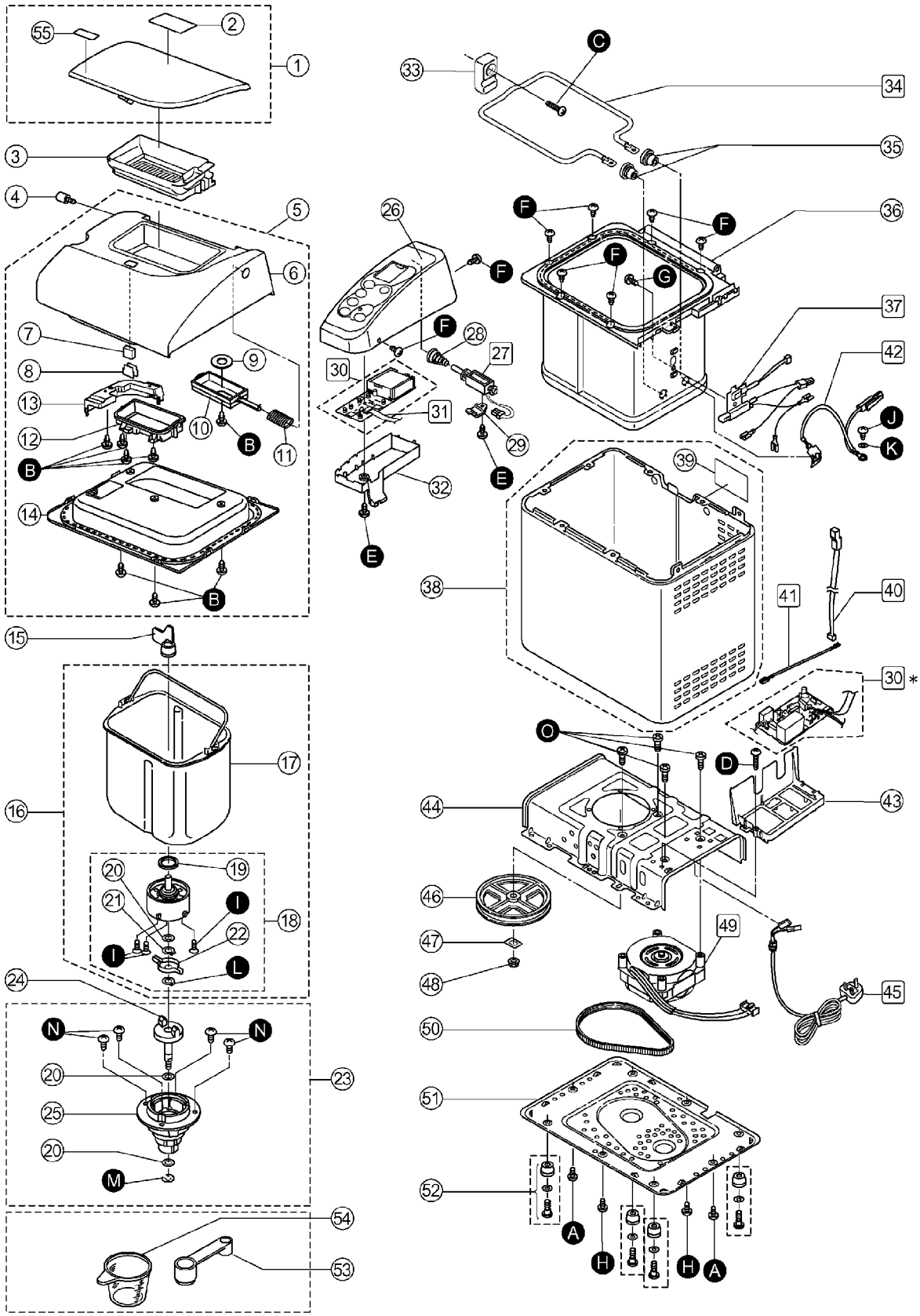


No.	Parts Name
1	For Angle
2	Heater
3	Kneading motor
4	Ground wire A
5	Wire (Yellow/Green)
6	Lead wire B (white)
7	Wire (Black)
8	P.C.Board A
9	P.C.Board B
10	Wire (Yellow/Green)
11	Wire (Brown)
12	Wire (Blue)
13	Wire (Blue)
14	Wire (Black)
15	Wire (Blue)

No.	Parts Name
16	Flat cable
17	Connector
18	Sensor (W/Fuse)
19	Wire (Orange)
20	Solenoid Ass'y
21	Yellow line
22	Power cord (ENG)
23	Power cord (GER, BEL, RSA)
24	Power cord (AUST, NZL)

5 REPLACEMENT PARTS (ENG)

5.1. Parts Location (ENG)

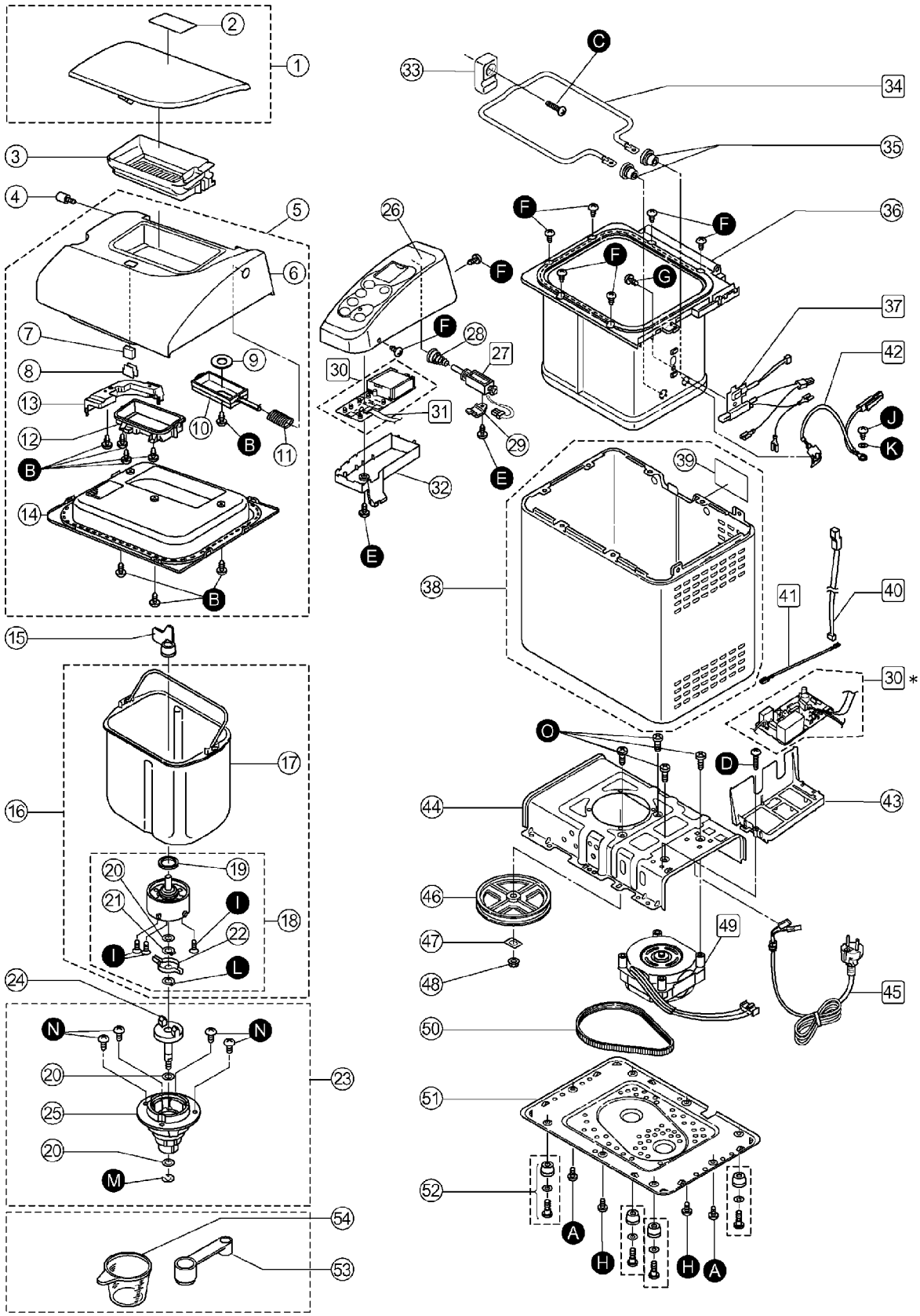


5.2. Replacement Parts List (ENG)

Ref. No.	Part No.	Part Name & Description	Remarks
1	ADA39E142-0S	Dispenser cover Ass´y	Caution label & Seal rubber set
2	ADY02E142-W	Caution label	
3	ADA37E142-H	Dispenser Ass´y	Dispenser plate set
4	ADJ15A107	Hinge screw	
5	ADA08E142-W	Top lid Ass´y	No.6-14 set
6	ADD01E142-W	Top lid	
7	ADD38E142	Magnet	
8	ADD36E142	Magnet plate A	
9	ADJ30E142	Washer A	
10	ADD22E142	Lid lever	
11	ADG02E142	Spring B	
12	ADD29E142-H	Lid cover	
13	ADD05E142-H	Steam vent	
14	ADD02E142	Inner lid	
15	ADA04A105	Kneading blade B Unit	
16	ADA12R132	Bread pan Ass´y	No.17-22 set
17	ADA12R132-0S	Bread pan	Bread pan handle set
18	ADA29A115-0S	Mounting shaft Ass´y	No.19-22 set
19	ASD191U103-K	Packing	
20	AMX28H-L50	Motor washer A	
21	AMX13B-451	Wave washer	
22	ASD863-102-W	Connector upper	
23	ADA25-137	Heater case base Ass´y	No.20,24,25 set
24	ADE97A107	Connector lower Unit	
25	ADE98A137	Heater case base Unit	
26	ADA07E142-WS	Control panel Ass´y	Panel sheet set
27	ADA21G142-0Z	Solenoid Ass´y	⚠
28	ASD850-108-W	Spring A	
29	ASD525-108-W	Solenoid holder plate	
30	ADR10E142-0S	P.C.Board AB Ass´y	⚠ GER,ENG, Flat cable set
31	ADP10E142	Flat cable	⚠
32	ADT03E142	P.C.B.cover	
33	ADE09A107	Heater bobbin A	
34	ADA22R117	Heater (Yellow Insulator)	⚠ AUST,ENG AC240V 550W
35	ASD452-108-K	Heater bobbin B	
36	ADA16A115-0S	Heater case Ass´y	
37	ADA11E142	Sensor Ass´y	⚠ Thermal fuse Unit set
38	ADA19E142-WS	Body Ass´y	Rating plate set
39	ADY01E142	Rating plate	
40	ADP11E142	Lead wire A Unit	⚠
41	ADP97A107	Lead wire B Unit	⚠
42	ADA30R107	Ground wire A Ass´y	⚠ Ground plate set
43	ADB10E142	P.C.B.holder	
44	ADE01R117-0S	Angle Unit	Water protection tape set
45	ADA24E142	Power cord Ass´y	⚠ AC 23-240V GS3P
46	ADF05R140	Pulley B	
47	ASD867-100-W	Lock washer	
48	ADJ16A107	Lock nut	
49	ADA10R140	Motor Ass´s	⚠ AC 240V Pulley A set
50	ADF01R140	Belt	
51	ADB02A115	Bottom plate	
52	ADA28A107	Rubber foot	Screw & Spring washer set
53	ASD911U112BK	Measuring spoon	
54	ADD14A103	Measuring cup	
55	ADY09E142-X	Seal A	ENG Exclusive use
A	ADJ01A115	Screw A	
B	XTT4+10BFC	Screw	
C	XTT4+18HFN	Screw	
D	XTT4+20F	Screw	
E	XTB4+14B	Screw	
F	ADJ06A121	Screw F	
G	XTT4+8FFN-S	Screw	
H	ASD881-100BZ	Screw H	
I	ASD934U103	Screw	W/ lock glue Use for repair
J	XTN4+10F	Screw	
K	XWA4B	Spring washer	
L	XUB8Y	C-cripe	
M	XUE6FT	U-cripe	
N	ADJ17A115	Screw P	
O	ASD938-101-D	Screw R	
	ADZ01E142	Carton	
	ADZ47E142	CushionAss´y	
	ASD749-100	Lid protection sheet	
	ADZ06A115	Protection board	
	ADZ50E142	Operating Instructions	
	ADZ63E142	Operating Instructions C	
	ASR783J452AX	Guarantee	

6 REPLACEMENT PARTS (GER)

6.1. Parts Location (GER)



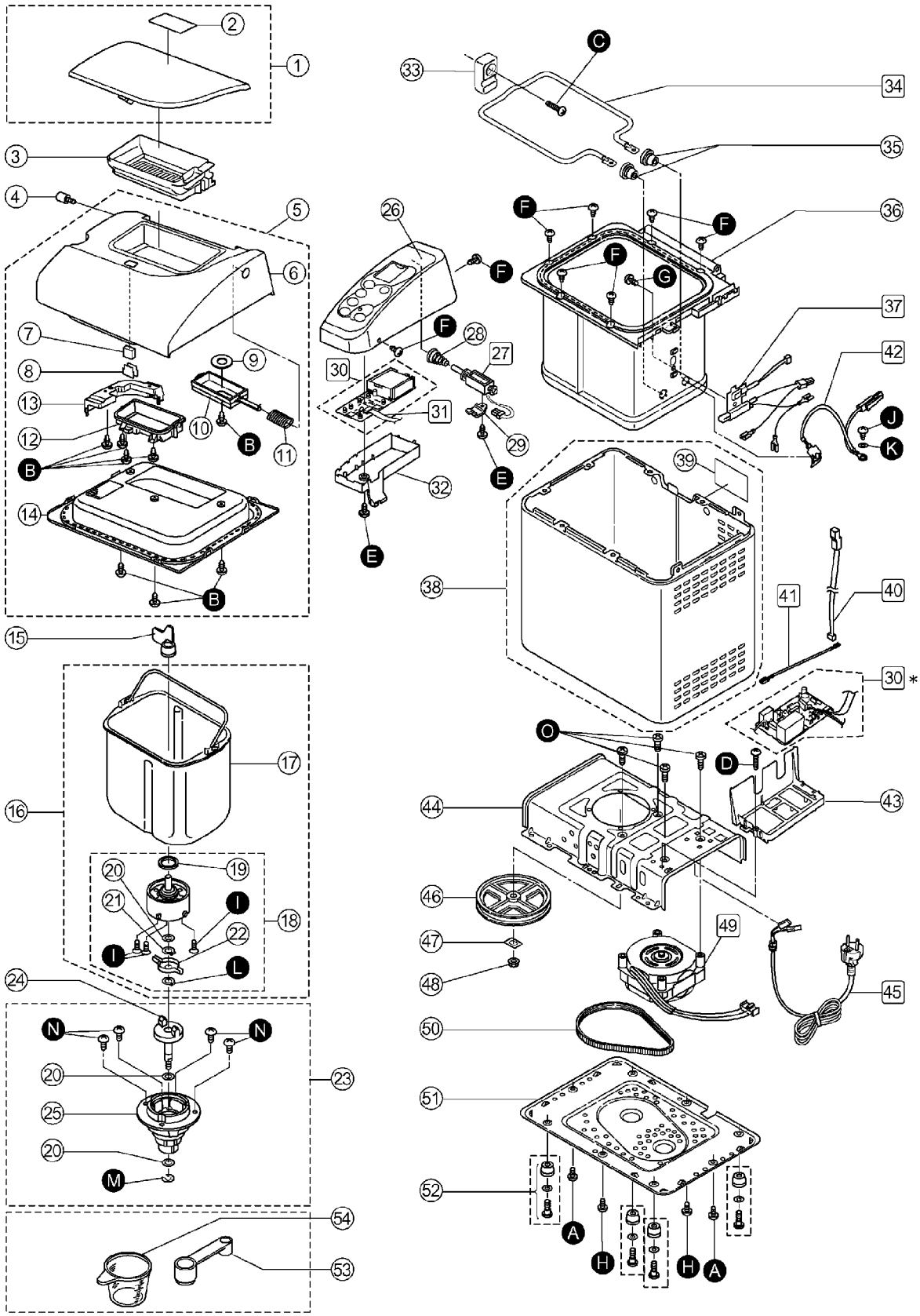
6.2. Replacement Parts List (GER)

Ref. No.	Part No.	Part Name & Description	Remarks
1	ADA39G142-0S	Dispenser cover Ass´y	Caution label & Seal rubber set
2	ADY02G107-W	Caution label	
3	ADA37E142-H	Dispenser Ass´y	Dispenser plate set
4	ADJ15A107	Hinge screw	
5	ADA08E142-W	Top lid Ass´y	No.6-14 set
6	ADD01E142-W	Top lid	
7	ADD38E142	Magnet	
8	ADD36E142	Magnet plate A	
9	ADJ30E142	Washer A	
10	ADD22E142	Lid lever	
11	ADG02E142	Spring B	
12	ADD29E142-H	Lid cover	
13	ADD05E142-H	Steam vent	
14	ADD02E142	Inner lid	
15	ADA04A105	Kneading blade B Unit	
16	ADA12R132	Bread pan Ass´y	No.17-22 set
17	ADA12R132-0S	Bread pan	Bread pan handle set
18	ADA29A115-0S	Mounting shaft Ass´y	No.19-22 set
19	ASD191U103-K	Packing	
20	AMX28H-L50	Motor washer A	
21	AMX13B-451	Wave washer	
22	ASD863-102-W	Connector upper	
23	ADA25-137	Heater case base Ass´y	No.20,24,25 set
24	ADE97A107	Connector lower Unit	
25	ADE98A137	Heater case base Unit	
26	ADA07G142-WS	Control panel Ass´y	Panel sheet set
27	ADA21G142-0Z	Solenoid Ass´y	⚠
28	ASD850-108-W	Spring A	
29	ASD525-108-W	Solenoid holder plate	
30	ADR10E142-0S	P.C.B Board AB Ass´y	⚠ GER, ENG, GEL Flat cable set
31	ADP10E142	Flat cable	⚠
32	ADT03E142	P.C.B.cover	
33	ADE09A107	Heater bobbin A	
34	ADA22N117	Heater (Brown Insulator)	⚠ NZL, GER, GEL, RSA, AC230 V 550W
35	ASD452-108-K	Heater bobbin B	
36	ADA16A115-0S	Heater case Ass´y	
37	ADA11E142	Sensor Ass´y	⚠ Thermal fuse Unit set
38	ADA19G142-WS	Body Ass´y	Rating plate set
39	ADY01G142-0Z	Rating plate	
40	ADP11E142	Lead wire A Unit	⚠
41	ADP97A107	Lead wire B Unit	⚠
42	ADA30R107	Ground wire A Ass´y	⚠ Ground plate set

Ref. No.	Part No.	Part Name & Description	Remarks
43	ADB10E142	P.C.B.holder	
44	ADE01R117-0S	Angle Unit	Water protection tape set
45	ADA24G132	Power cord Ass´y	⚠ AC 230V SH33P
46	ADF05R140	Pulley B	
47	ASD867-100-W	Lock washer	
48	ADJ16A107	Lock nut	
49	ADA10N140	Motor Ass´s	⚠ AC 230 V Pulley A set
50	ADF01R140	Belt	
51	ADB02A115	Bottom plate	
52	ADA28A107	Rubber foot	Screw & Spring washer set
53	ASD911U112BK	Measuring spoon	
54	ADD14A103	Measuring cup	
A	ADJ01A115	Screw A	
B	XTT4+10BFC	Screw	
C	XTT4+18HFN	Screw	
D	XTT4+20F	Screw	
E	XTB4+14B	Screw	
F	ADJ06A121	Screw F	
G	XTT4+8FFN-S	Screw	
H	ASD881-100BZ	Screw H	
I	ASD934U103	Screw	W/ lock glue Use for repair
J	XTN4+10F	Screw	
K	XWA4B	Spring washer	
L	XUB8Y	C-cripe	
M	XUE6FT	U-cripe	
N	ADJ17A115	Screw P	
O	ASD938-101-D	Screw R	
	ADZ01G142	Carton	
	ADZ47E142	Cushion Ass´y	
	ASD749-100	Lid protection sheet	
	ADZ06A115	Protection board	
	ADZ50G142	Operating lnstructions	
	AU04ZF900W	Guarantee	

7 REPLACEMENT PARTS (BEL)

7.1. Parts Location (BEL)



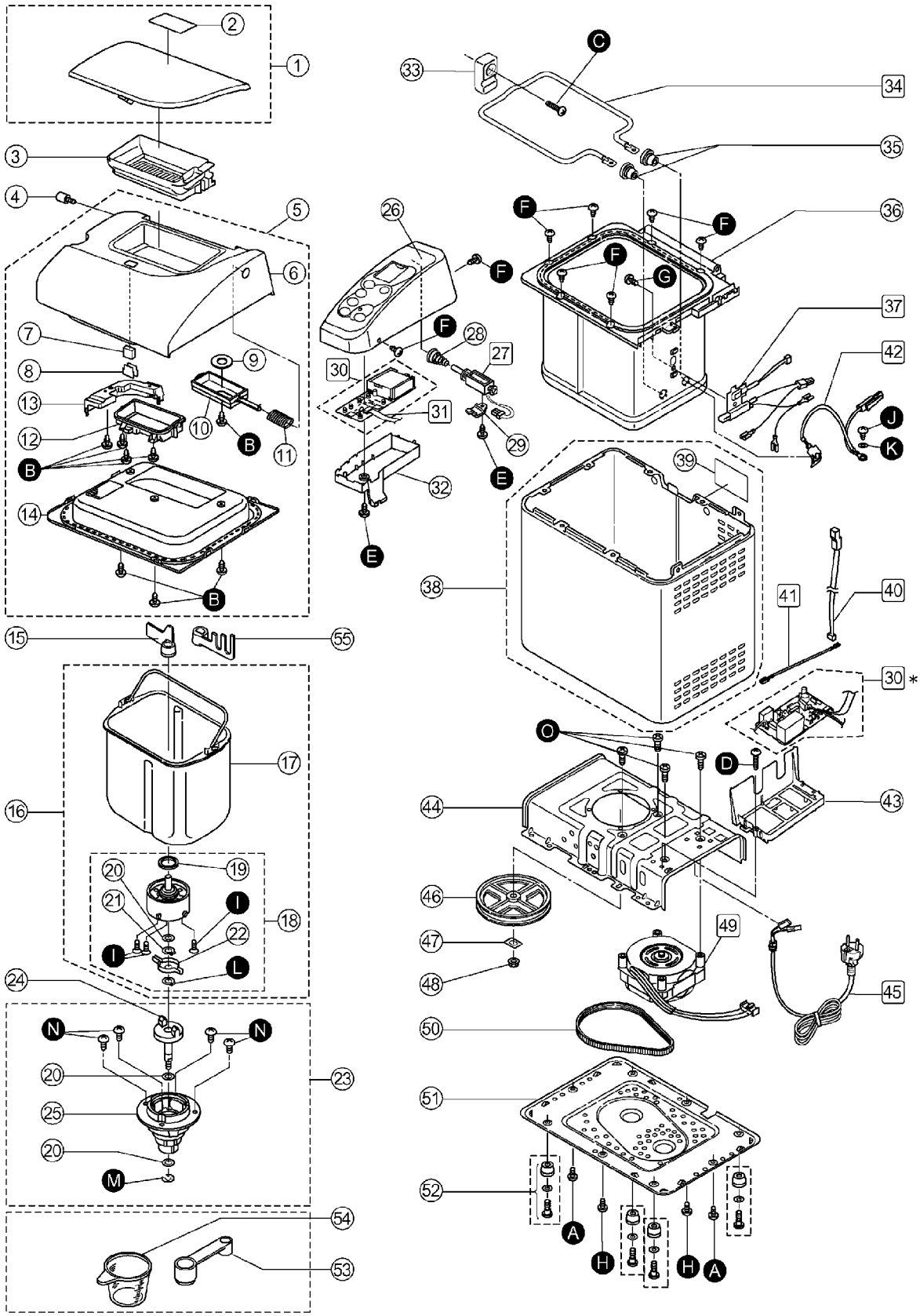
7.2. Replacement Parts List (BEL)

Ref. No.	Part No.	Part Name & Description	Remarks
1	ADA39R142-0S	Dispenser cover Ass´y	Caution label & Seal rubber set
2	ADY02E142-W	Caution label	
3	ADA37E142-H	Dispenser Ass´y	Dispenser plate set
4	ADJ15A107	Hinge screw	
5	ADA08E142-W	Top lid Ass´y	No.6-14 set
6	ADD01E142-W	Top lid	
7	ADD38E142	Magnet	
8	ADD36E142	Magnet plate A	
9	ADJ30E142	Washer A	
10	ADD22E142	Lid lever	
11	ADG02E142	Spring B	
12	ADD29E142-H	Lid cover	
13	ADD05E142-H	Steam vent	
14	ADD02E142	Inner lid	
15	ADA04A105	Kneading blade B Unit	
16	ADA12R132	Bread pan Ass´y	No.17-22 set
17	ADA12R132-0S	Bread pan	Bread pan handle set
18	ADA29A115-0S	Mounting shaft Ass´y	No.19-22 set
19	ASD191U103-K	Packing	
20	AMX28H-L50	Motor washer A	
21	AMX13B-451	Wave washer	
22	ASD863-102-W	Connector upper	
23	ADA25-137	Heater case base Ass´y	No.20,24,25 set
24	ADE97A107	Connector lower Unit	
25	ADE98A137	Heater case base Unit	
26	ADA07E142-WS	Control panel Ass´y	Panel sheet set
27	ADA21G142-0Z	Solenoid Ass´y	⚠
28	ASD850-108-W	Spring A	
29	ASD525-108-W	Solenoid holder plate	
30	ADR10E142-0S	P.C.B Board AB Ass´y	⚠ GER, ENG, GEL Flat cable set
31	ADP10E142	Flat cable	⚠
32	ADT03E142	P.C.B.cover	
33	ADE09A107	Heater bobbin A	
34	ADA22N117	Heater (Brown Insulator)	⚠ NZL, GER, RSA AC230 V 550 W
35	ASD452-108-K	Heater bobbin B	
36	ADA16A115-0S	Heater case Ass´y	
37	ADA11E142	Sensor Ass´y	⚠ Thermal fuse Unit set
38	ADA19B142-WS	Body Ass´y	Rating plate set
39	ADY01B142	Rating plate	
40	ADP11E142	Lead wire A Unit	⚠
41	ADP97A107	Lead wire B Unit	⚠
42	ADA30R107	Ground wire A Ass´y	⚠ Ground plate set

Ref. No.	Part No.	Part Name & Description	Remarks
43	ADB10E142	P.C.B.holder	
44	ADE01R117-0S	Angle Unit	Water protection tape set
45	ADA24G132	Power cord Ass´y	⚠ AC 230V SH3P
46	ADF05R140	Pulley B	
47	ASD867-100-W	Lock washer	
48	ADJ16A107	Lock nut	
49	ADA10N140	Motor Ass´s	⚠ AC 230V Pulley A set
50	ADF01R140	Belt	
51	ADB02A115	Bottom plate	
52	ADA28A107	Rubber foot	Screw & Spring washer set
53	ASD911U112BK	Measuring spoon	
54	ADD14A103	Measuring cup	
A	ADJ01A115	Screw A	
B	XTT4+10BFC	Screw	
C	XTT4+18HFN	Screw	
D	XTT4+20F	Screw	
E	XTB4+14B	Screw	
F	ADJ06A121	Screw F	
G	XTT4+8FFN-S	Screw	
H	ASD881-100BZ	Screw H	
I	ASD934U103	Screw	W/ lock glue Use for repair
J	XTN4+10F	Screw	
K	XWA4B	Spring washer	
L	XUB8Y	C-cripe	
M	XUE6FT	U-cripe	
N	ADJ17A115	Screw P	
O	ASD938-101-D	Screw R	
	ADZ01B142	Carton	
	ADZ47E142	CushionAss´y	
	ASD749-100	Lid protection sheet	
	ADZ06A115	Protection board	
	ADZ50B142	Operating lnstructions	
	ASD790Q103-X	Guarantee	

8 REPLACEMENT PARTS (RSA)

8.1. Parts Location (RSA)



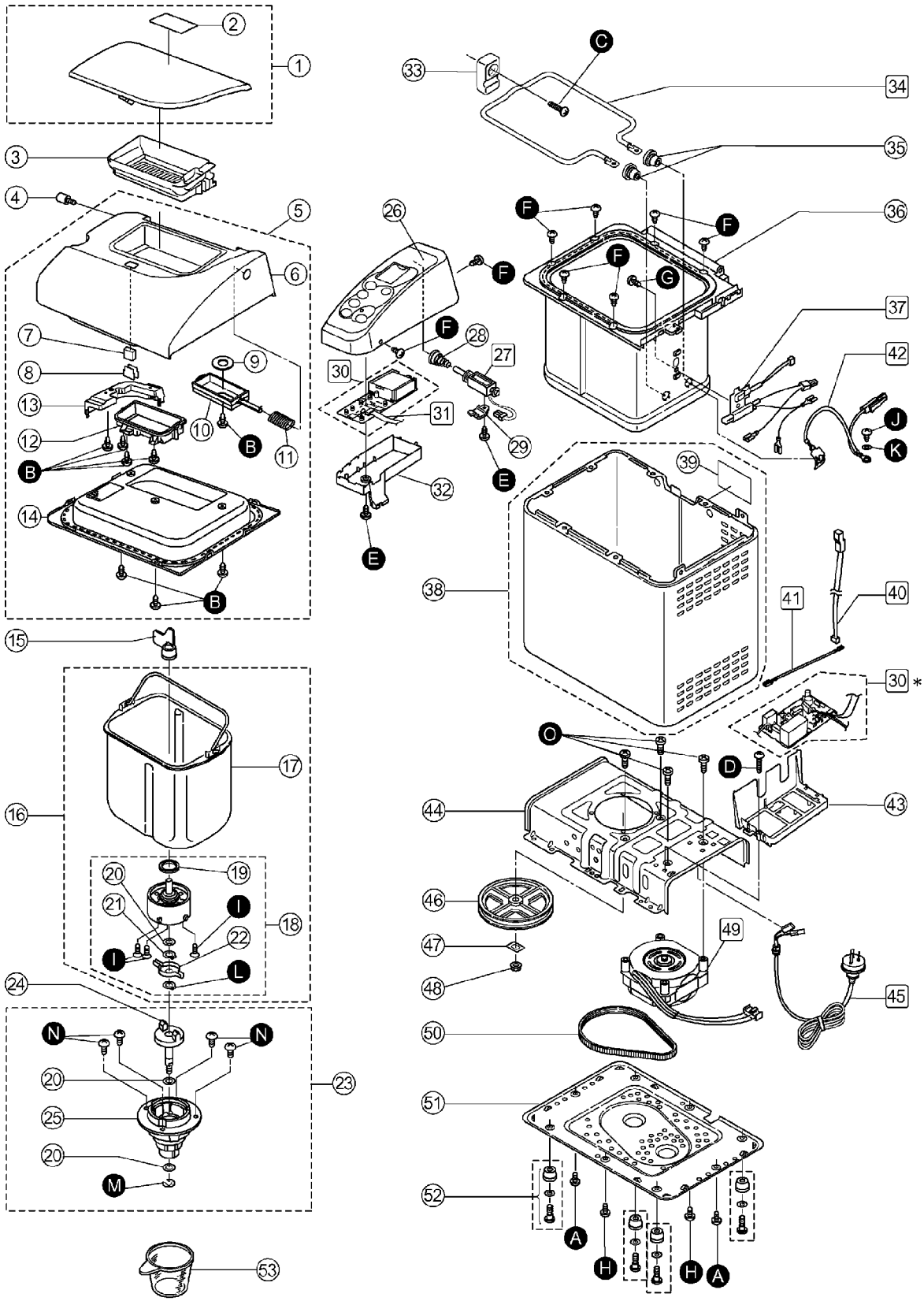
8.2. Replacement Parts List (RSA)

Ref. No.	Part No.	Part Name & Description	Remarks
1	ADA39K142-0S	Dispenser cover Ass´y	Caution label & Seal rubber set
2	ADY02K107-W	Caution label	
3	ADA37E142-H	Dispenser Ass´y	Dispenser plate set
4	ADJ15A107	Hinge screw	
5	ADA08E142-W	Top lid Ass´y	No.6-14 set
6	ADD01E142-W	Top lid	
7	ADD38E142	Magnet	
8	ADD36E142	Magnet plate A	
9	ADJ30E142	Washer A	
10	ADD22E142	Lid lever	
11	ADG02E142	Spring B	
12	ADD29E142-H	Lid cover	
13	ADD05E142-H	Steam vent	
14	ADD02E142	Inner lid	
15	ADA04A105	Kneading blade B Unit	
16	ADA12R132	Bread pan Ass´y	No.17-22 set
17	ADA12R132-0S	Bread pan	Bread pan handle set
18	ADA29A115-0S	Mounting shaft Ass´y	No.19-22 set
19	ASD191U103-K	Packing	
20	AMX28H-L50	Motor washer A	
21	AMX13B-451	Wave washer	
22	ASD863-102-W	Connector upper	
23	ADA25-137	Heater case base Ass´y	No.20,24,25 set
24	ADE97A107	Connector lower Unit	
25	ADE98A137	Heater case base Unit	
26	ADA07K142-WS	Control panel Ass´y	Panel sheet set
27	ADA21G142-0Z	Solenoid Ass´y	⚠
28	ASD850-108-W	Spring A	
29	ASD525-108-W	Solenoid holder plate	
30	ADR10K142-0S	P.C.B Board AB Ass´y	⚠ RSA Flat cable set
31	ADP10E142	Flat cable	⚠
32	ADT03E142	P.C.B.cover	
33	ADE09A107	Heater bobbin A	
34	ADA22N117	Heater (Brown Insulator)	⚠ NZL,GER,GEL,RSA, AC230V 550W RSA
35	ASD452-108-K	Heater bobbin B	
36	ADA16A115-0S	Heater case Ass´y	
37	ADA11E142	Sensor Ass´y	⚠ Thermal fuse Unit set
38	ADA19K142-WS	Body Ass´y	Rating plate set
39	ADY01K142	Rating plate	
40	ADP11E142	Lead wire A Unit	⚠
41	ADP97A107	Lead wire B Unit	⚠
42	ADA30R107	Ground wire A Ass´y	⚠ Ground plate set

Ref. No.	Part No.	Part Name & Description	Remarks
43	ADB10E142	P.C.B.holder	
44	ADE01R117-0S	Angle Unit	Water protection tape set
45	ADA24G132	Power cord Ass´y	⚠ AC 230VÂ©A 3P
46	ADF05R140	Pulley B	
47	ASD867-100-W	Lock washer	
48	ADJ16A107	Lock nut	
49	ADA10N140	Motor Ass´s	⚠ AC 230V Pulley A set
50	ADF01R140	Belt	
51	ADB02A115	Bottom plate	
52	ADA28A107	Rubber foot	Screw & Spring washer set
53	ASD911U112BK	Measuring spoon	
54	ADD14A103	Measuring cup	
55	ADD97G132	Kneading blade A Unit	RSA
A	ADJ01A115	Screw A	
B	XTT4+10BFC	Screw	
C	XTT4+18HFN	Screw	
D	XTT4+20F	Screw	
E	XTB4+14B	Screw	
F	ADJ06A121	Screw F	
G	XTT4+8FFN-S	Screw	
H	ASD881-100BZ	Screw H	
I	ASD934U103	Screw	W/ lock glue Use for repair
J	XTN4+10F	Screw	
K	XWA4B	Spring washer	
L	XUB8Y	C-cripe	
M	XUE6FT	U-cripe	
N	ADJ17A115	Screw P	
O	ASD938-101-D	Screw R	
	ADZ01K142	Carton	
	ADZ47E142	CushionAss´y	
	ASD749-100	Lid protection sheet	
	ADZ06A115	Protection board	
	ADZ50K142	Operating Instructions	
	ADZ52K142	Operating Instructions B	

9 REPLACEMENT PARTS (AUST)

9.1. Parts Location (AUST)



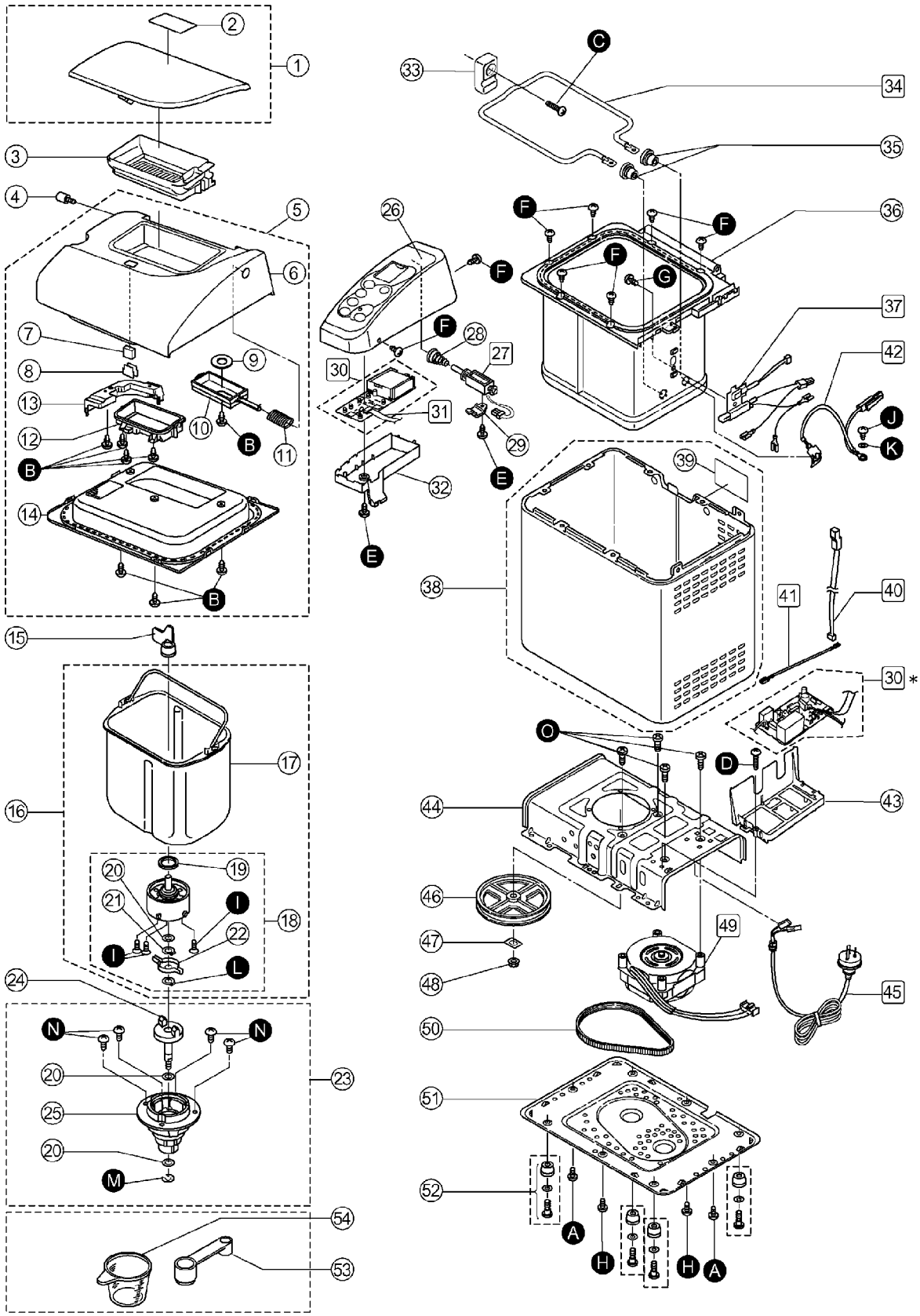
9.2. Replacement Parts List (AUST)

Ref. No.	Part No.	Part Name & Description	Remarks
1	ADA39R142-0S	Dispenser cover Ass´y	Caution label & Seal rubber set
2	ADY02E142-W	Caution label	
3	ADA37E142-H	Dispenser Ass´y	Dispenser plate set
4	ADJ15A107	Hinge screw	
5	ADA08E142-W	Top lid Ass´y	No.6-14 set
6	ADD01E142-W	Top lid	
7	ADD38E142	Magnet	
8	ADD36E142	Magnet plate A	
9	ADJ30E142	Washer A	
10	ADD22E142	Lid lever	
11	ADG02E142	Spring B	
12	ADD29E142-H	Lid cover	
13	ADD05E142-H	Steam vent	
14	ADD02E142	Inner lid	
15	ADA04A105	Kneading blade B Unit	
16	ADA12R132	Bread pan Ass´y	No.17-22 set
17	ADA12R132-0S	Bread pan	Bread pan handle set
18	ADA29A115-0S	Mounting shaft Ass´y	No.19-22 set
19	ASD191U103-K	Packing	
20	AMX28H-L50	Motor washer A	
21	AMX13B-451	Wave washer	
22	ASD863-102-W	Connector upper	
23	ADA25-137	Heater case base Ass´y	No.20,24,25 set
24	ADE97A107	Connector lower Unit	
25	ADE98A137	Heater case base Unit	
26	ADA07E142-WS	Control panel Ass´y	Panel sheet set
27	ADA21G142-0Z	Solenoid Ass´y	⚠
28	ASD850-108-W	Spring A	
29	ASD525-108-W	Solenoid holder plate	
30	ADR10R142-0S	P.C.B Board AB Ass´y	⚠ AUST, NZ Flat cable set
31	ADP10E142	Flat cable	⚠
32	ADT03E142	P.C.B.cover	
33	ADE09A107	Heater bobbin A	
34	ADA22R117	Heater (Yellow Insulator)	⚠ AUST, ENG AC240V 550W
35	ASD452-108-K	Heater bobbin B	
36	ADA16A115-0S	Heater case Ass´y	
37	ADA11E142	Sensor Ass´y	⚠ Thermal fuse Unit set
38	ADA19R142-WS	Body Ass´y	Rating plate set
39	ADY01R142	Rating plate	
40	ADP11E142	Lead wire A Unit	⚠
41	ADP97A107	Lead wire B Unit	⚠
42	ADA30R107	Ground wire A Ass´y	⚠ Ground plate set
43	ADB10E142	P.C.B.holder	

Ref. No.	Part No.	Part Name & Description	Remarks
44	ADE01R117-0S	Angle Unit	Water protection tape set
45	ADA24R132	Power cord Ass´y	⚠ AC 240V A3P
46	ADF05R140	Pulley B	
47	ASD867-100-W	Lock washer	
48	ADJ16A107	Lock nut	
49	ADA10R140	Motor Ass´s	⚠ AC 240V Pulley A set
50	ADF01R140	Belt	
51	ADB02A115	Bottom plate	
52	ADA28A107	Rubber foot	Screw & Spring washer set
53	ADD14A103	Measuring cup	
A	ADJ01A115	Screw A	
B	XTT4+10BFC	Screw	
C	XTT4+18HFN	Screw	
D	XTT4+20F	Screw	
E	XTB4+14B	Screw	
F	ADJ06A121	Screw F	
G	XTT4+8FFN-S	Screw	
H	ASD881-100BZ	Screw H	
I	ASD934U103	Screw	W/ lock glue Use for repair
J	XTN4+10F	Screw	
K	XWA4B	Spring washer	
L	XUB8Y	C-cripe	
M	XUE6FT	U-cripe	
N	ADJ17A115	Screw P	
O	ASD938-101-D	Screw R	
	ADZ01R142	Carton	
	ADZ47E142	CushionAss´y	
	ASD749-100	Lid protection sheet	
	ADZ06A115	Protection board	
	ADZ50R142	Operating Instructions	

10 REPLACEMENT PARTS (NZL)

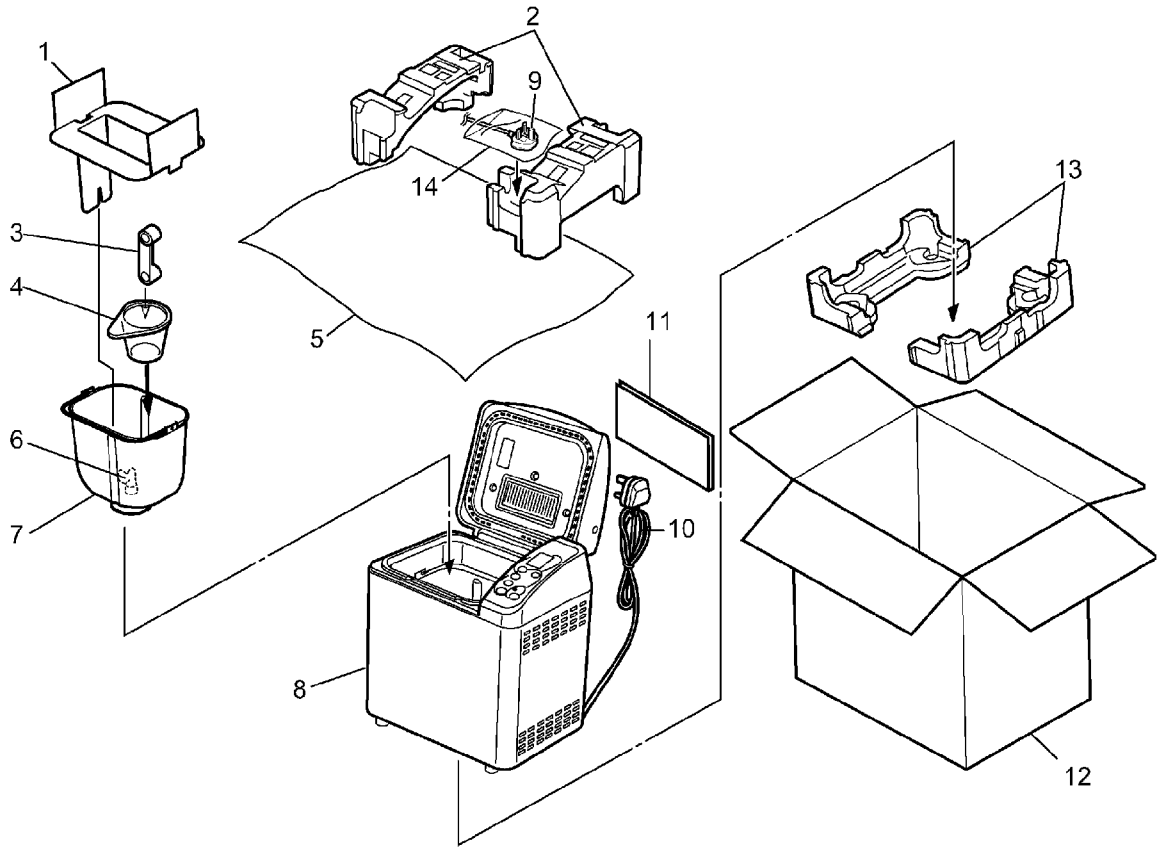
10.1. Parts Location (NZL)



10.2. Replacement Parts List (NZL)

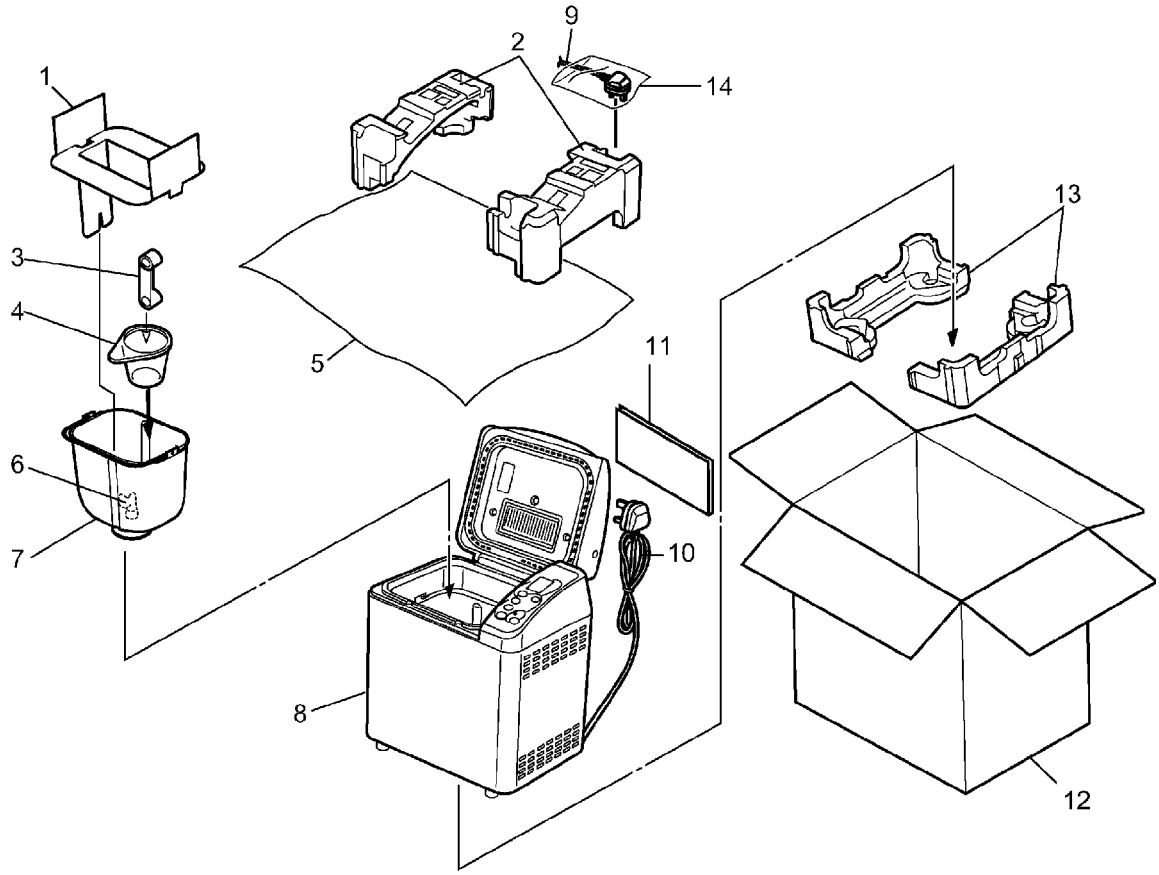
Ref. No.	Part No.	Part Name & Description	Remarks
1	ADA39R142-0S	Dispenser cover Ass´y	Caution label & Seal rubber set
2	ADY02E142-W	Caution label	
3	ADA37E142-H	Dispenser Ass´y	Dispenser plate set
4	ADJ15A107	Hinge screw	
5	ADA08E142-W	Top lid Ass´y	No.6-14 set
6	ADD01E142-W	Top lid	
7	ADD38E142	Magnet	
8	ADD36E142	Magnet plate A	
9	ADJ30E142	Washer A	
10	ADD22E142	Lid lever	
11	ADG02E142	Spring B	
12	ADD29E142-H	Lid cover	
13	ADD05E142-H	Steam vent	
14	ADD02E142	Inner lid	
15	ADA04A105	Kneading blade B Unit	
16	ADA12R132	Bread pan Ass´y	No.17-22 set
17	ADA12R132-0S	Bread pan	Bread pan handle set
18	ADA29A115-0S	Mounting shaft Ass´y	No.19-22 set
19	ASD191U103-K	Packing	
20	AMX28H-L50	Motor washer A	
21	AMX13B-451	Wave washer	
22	ASD863-102-W	Connector upper	
23	ADA25-137	Heater case base Ass´y	No.20,24,25 set
24	ADE97A107	Connector lower Unit	
25	ADE98A137	Heater case base Unit	
26	ADA07E142-WS	Control panel Ass´y	Panel sheet set
27	ADA21G142-0Z	Solenoid Ass´y	⚠
28	ASD850-108-W	Spring A	
29	ASD525-108-W	Solenoid holder plate	
30	ADR10R142-0S	P.C.Board AB Ass´y	⚠ AUST, NZL Flat cable set
31	ADP10E142	Flat cable	
32	ADT03E142	P.C.B.cover	
33	ADE09A107	Heater bobbin A	
34	ADA22N117	Heater (Brown Insulator)	⚠ NZL, GER, GEL, RSA, AC230 V 550W
35	ASD452-108-K	Heater bobbin B	
36	ADA16A115-0S	Heater case Ass´y	
37	ADA11E142	Sensor Ass´y	⚠ Thermal fuse Unit set
38	ADA19N142-WS	Body Ass´y	Rating plate set
39	ADY01N142	Rating plate	
40	ADP11E142	Lead wire A Unit	⚠
41	ADP97A107	Lead wire B Unit	⚠
42	ADA30R107	Ground wire A Ass´y	⚠ Ground plate set
43	ADB10E142	P.C.B.holder	
44	ADE01R117-0S	Angle Unit	Water protection tape set
45	ADA24R132	Power cord Ass´y	⚠ AC 230V A3P
46	ADF05R140	Pulley B	
47	ASD867-100-W	Lock washer	
48	ADJ16A107	Lock nut	
49	ADA10N140	Motor Ass´s	⚠ AC 230V Pulley A set
50	ADF01R140	Belt	
51	ADB02A115	Bottom plate	
52	ADA28A107	Rubber foot	Screw & Spring washer set
53	ASD911U112BK	Measuring spoon	
54	ADD14A103	Measuring cup	
A	ADJ01A115	Screw A	
B	XTT4+10BFC	Screw	
C	XTT4+18HFN	Screw	
D	XTT4+20F	Screw	
E	XTB4+14B	Screw	
F	ADJ06A121	Screw F	
G	XTT4+8FFN-S	Screw	
H	ASD881-100BZ	Screw H	
I	ASD934U103	Screw	W/ lock glue Use for repair
J	XTN4+10F	Screw	
K	XWA4B	Spring washer	
L	XUB8Y	C-cripe	
M	XUE6FT	U-cripe	
N	ADJ17A115	Screw P	
O	ASD938-101-D	Screw R	
	ADZ01N142	Carton	
	ADZ47E142	CushionAss´y	
	ASD749-100	Lid protection sheet	
	ADZ06A115	Protection board	
	ADZ50N142	Operating Instructions	

11 PACKAGING (ENG)



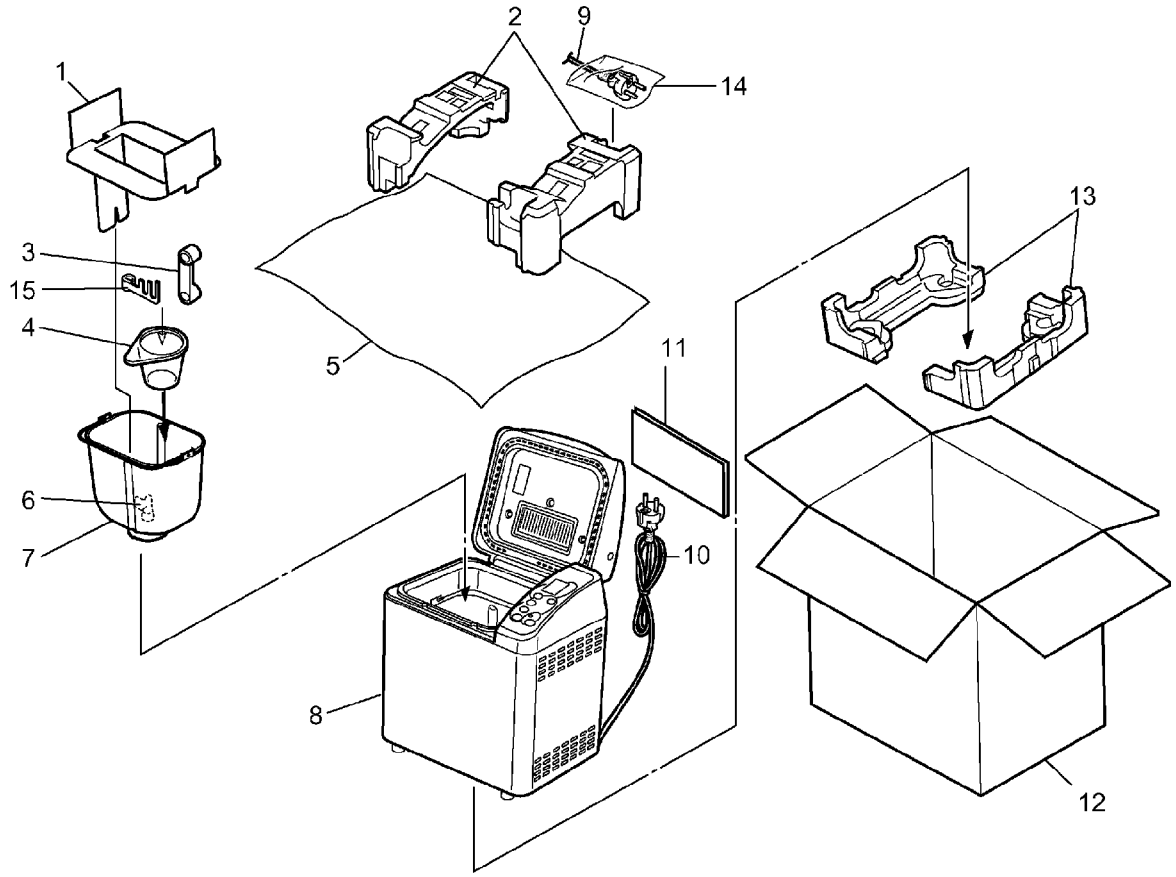
No.	Parts Name
1	Protection board
2	Cushion Ass'y (Upper)
3	Measuring spoon
4	Measuring cup
5	Lid protection sheet
6	Kneading blade B Unit
7	Bread pan Ass'y
8	Body Ass'y
9	Plug
10	Power cord Ass'y
11	Operating Instructions set
12	Carton
13	Cushion Ass'y (Lower)
14	PE bag

12 PACKAGING (AUST, NZL)



No.	Parts Name
1	Protection board
2	Cushion Ass'y (Upper)
3	Measuring spoon *Only for NZL
4	Measuring cup
5	Lid protection sheet
6	Kneading blade B Unit
7	Bread pan Ass'y
8	Body Ass'y
9	Plug
10	Power cord Ass'y
11	Operating Instructions set
12	Carton
13	Cushion Ass'y (Lower)
14	PE bag

13 PACKAGING (GER, BEL, RSA)



No.	Parts Name
1	Protection board
2	Cushion Ass'y (Upper)
3	Measuring spoon
4	Measuring cup
5	Lid protection sheet
6	Kneading blade B Unit
7	Bread pan Ass'y
8	Body Ass'y
9	Plug
10	Power cord Ass'y
11	Operating Instructions set
12	Carton
13	Cushion Ass'y (Lower)
14	PE bag
15	Kneading blade A Unit *Only for RSA